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## Mama's Frittata

*My mother's busy work schedule rarely permitted long leisurely afternoons at the stove and the time we spent cooking together, regretfully, was limited. Her recipes, out of necessity, were easy and quick. One of my favorites was a traditional Italian dish that she referred to simply as fried potatoes and eggs. I suppose today we might call it a frittata; but to her, back then, it was what it was—fried potatoes and eggs. We would happily devour the plateful of eggs and potatoes as we "argued" about who would get the potato slices which were nearly burned on the edges and, of course, always tasted the best.*

*It seems so long ago and it seems like only yesterday. A sweet memory tucked away in my heart; serving as a gentle reminder that it is not, nor has it ever been, the elaborate banquets and grand events of life that truly fulfill and sustain me.*

2 tablespoons olive oil  
2 large russet potatoes, peeled and very thinly sliced into rounds  
4 eggs

Heat the oil, over medium high heat, in a large non-stick pan. When the oil is hot, carefully add the potatoes, overlapping them in the pan. Turn the heat down to medium.

Do not stir or move the potatoes. After a few minutes, check them to see if they are browned on the bottom. When they are golden brown, flip them over (don't worry if you break them as you do this).

Break the eggs and add them to the pan, distributing them evenly. Stir them gently with a fork to break the yolks and cook them until they are cooked through.

Serve immediately.

Serves 2.

*Victoria Wesseler*