



DANISH SISTERHOOD *of* AMERICA

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Recipe: Brunede Kartoffler

Danish Glazed Potatoes

INGREDIENTS

½ cup sugar

½ cup butter

1½ pounds cooked potatoes, or 1 large can

DIRECTIONS

Melt sugar in a pan until it begins to brown. Do not let burn.

Remove pan from the heat and add butter. Stir until the butter melts then add drained, moist potatoes. Toss until evenly glazed and golden brown.