

Heritage Recipes

You can share old family recipes and traditions

Potatoes with the Jackets

From Kristen

My grandmother used to make potatoes with the jackets just about everyday in the summertime with cucumbers and potatoes from the garden. They were very delicious and she was the best cook and best everything - she taught me a lot. I hope you enjoy this recipe as much as I did.

Potatoes with the Jackets

Potatoes

cucumbers

onions

alot of water

vinegar

salt

pepper

sugar

Boil the potatoes with the skin still on for 15-20 minutes. Mix in a little bowl sliced cucumbers and chop up the onions add water and vinegar and mix add a little salt and pepper and a little bit of sugar. I don't know exact measurements - I measure by taste. I add a pinch of this and that. the potatoes should be cooled with their "jackets" (skin) still on peel them, mash them on a plate and pour the cucumber mixture all over the mashed potatoes.

Enjoy! Don't waste any; it's too good to waste!

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