3 pounds potatoes, partially cooked
1 onion, diced or thinly sliced
1-2 bell peppers, diced or sliced
4-6 cloves garlic, minced
3-4 tablespoons vegetable oil
Salt and pepper to taste

**HOMEFRIES**

1. Prepare the onions, garlic and bell peppers. Cut the potatoes into sugar cube size pieces.
2. Heat a large pan or griddle over medium-high heat.
3. Add the oil and onions to pan or griddle. Cook until onions are soft. Add bell peppers, garlic, and 3 big pinches of salt. Cook until peppers soften.
4. Add the potatoes. Cook, stirring occasionally, until golden brown.
5. Season with salt and pepper.

**OVENFRIES**

2. Preheat oven to 425°F
3. Toss the potatoes, onions, peppers, garlic, salt and pepper in a bowl with the oil.
4. Spread mixture in a single layer on sheet pans.
5. Roast in oven for 20 minutes, or until potatoes are golden brown.
6. Season with salt and pepper.