

CREAMY POTATO BAKE

Preparation time: 15 - 20 minutes

Cooking time: 1.5 hours

Enough for 6-8 people

- 10 large peeled Brushed Potatoes or unpeeled Washed Potatoes
- 4 large Onions, thinly sliced into $\frac{1}{2}$ rings
- Approx. 600ml Thickened Cream
- Approx. 1 cup Milk
- 500g Bacon, no rind and diced
- 500g Grated Tasty Cheese
- Pinch of Salt and Pepper



Grease on deep baking dish with margarine. Slice Potatoes very thin. (A potato slicing gadget works wonders!) Have the Onion and Bacon prepared. Mix 600ml Cream with 1 cup of Milk, Salt and Pepper, and have in a jug ready to pour.

Layer $\frac{1}{2}$ the Onions in the bottom of the dish, then about $\frac{1}{3}$ of the sliced Potato, and $\frac{1}{2}$ of the diced Bacon. Sprinkle lightly with Grated Cheese. Pour in about $\frac{1}{3}$ of the Milk and Cream mixture.

Repeat the layer again. Finish by using the last $\frac{1}{3}$ of the Sliced Potato. Pour over the remaining Milk and Cream mixture, ensuring that the level of fluid sits just under the last layer of Potato (or it will boil over in the oven). You may have to make a touch more to get the correct amount.

Spread the Grated Cheese thickly over the top. Cover with alfoil.

Cook at 180 degrees for 1 hour and 10 minutes, and then take off the alfoil and cook for a further 20-30 minutes until nicely browned.

You can easily change this into an equally delicious Veggie Bake, by using Potato, Pumpkin, Carrots and Corn.

Serves with almost any meal, but makes a brilliant accompaniment to a BBQ.