

Dutch Oven Style Potatoes {in a conventional oven}

Yield: 1 Sandwich

Ingredients:

4-5 medium russet potatoes, washed, peels left on and thinly sliced
6 slices bacon, cooked and chopped into small pieces
1/2 - 3/4 cup onion, chopped
2 Tbsp butter or olive oil
Garlic salt to taste
1/2 cup water
1 cup + cheddar cheese, grated
Green onion slices for garnish (optional)

Directions:

If you don't have pre-cooked bacon on hand, cook bacon and set aside. Meanwhile, chop onion and saute in butter/olive oil in a medium-size skillet until soft and golden (about 5 minutes). Slice potatoes thinly (I like to use the slicing blade that goes with my food processor, that way I can have all the potatoes sliced in a matter of seconds).

Lightly grease a 8 x 8 or 9 x 9 glass casserole dish. In a large mixing bowl toss the following together: sliced potatoes, bacon bits, sauteed onion and garlic salt. Pour mixture into casserole dish, pour water over top and cover tightly with aluminum foil.

Bake in a preheated 375 degree oven for 1 hour. When finished cooking, test potatoes for doneness. Sprinkle with grated cheese, cover with foil and let it melt. Serve warm and enjoy. Garnish with green onion if desired.