



Allotment Gardening In North Essex -- At Home In The Kitchen

Savoury Potatoes

Ingredients: 4 portions

400g 1lb potatoes
1/4litre 1/2pt white stock
100g 4oz onions
25-50g 1-2oz butter or margarine
pinch of salt and pepper

Method:

1. Cut potatoes into 2mm slices. keep the best slices for the top
2. Peel, halve and finely slice the onions
3. Mix the potatoes and onions together and season with salt and pepper
4. Place in a well buttered shallow earthenware dish or roasting tray
5. Barely cover with stock
6. Neatly arrange overlapping slices of potato on top
7. Add a few knobs of butter
8. Place in a hot oven 220-230c Gas Mark 7-8 approx 20 min until lightly coloured
9. Reduce the heat and allow to cook steadily, pressing down firmly from time to time with a flat bottom pan or fish slice
10. When ready, all the stock should be cooked into the potatoes. Allow 1&1/2 Hr cooking time in all
11. Serve