



RECIPE NAME: Potato – Onion Casserole

FROM THE KITCHEN OF: David '77 and Sandra '78 Wright

INGREDIENTS:

2 large onions, peeled and
thinly sliced
4 large potatoes, peeled and
thinly sliced
2 tablespoons butter, melted
1/4 - 1/2 teaspoon salt
1/8 - 1/4 teaspoon ground black
pepper

INSTRUCTIONS:

Preheat oven to 350 degrees. Spray the 9x13-inch casserole with non-stick cooking spray. Place half of potatoes in bottom of casserole dish. (add a little half & half) Place layer of onions over potatoes. Sprinkle with salt and pepper. Place remaining potatoes on the top layer. Drizzle butter over the entire casserole, using total of 4 tbs butter, if not counting calories. Spray top of casserole with non-stick cooking spray. Cover and bake 20 minutes in lower third of the oven. Uncover and bake an additional 40-50 minutes until potatoes are done and casserole is golden brown on top. If you are lucky, the bottom potatoes will be a little browned, too! During last 5 minutes of baking, sprinkle casserole with 4 ounces shredded sharp cheddar cheese.

