

## **POTATO CASSEROLE**

### **Equipment:**

Measuring Spoons

Measuring Cup

2 Qt. casserole dish with cover

Wooden Spoon or High Temp Rubber Spatula

### **Ingredients:**

1 1/2 lb. potatoes, peeled and sliced (approx.4) 750 g

1/2 cup sour cream 125 ml

Salt and WHITE pepper.

3 green onions, finely chopped 3

1 small onion, thinly sliced 1

1/4 cup grated Parmesan cheese 50 ml

2 slices bacon, finely 2 chopped

### **Procedure:**

1. Mix the salt and pepper into the sour cream
2. In a 2-quart (2 L) casserole dish, layer potatoes, sour cream and onions.
3. Top with cheese and bacon.
4. Cover and cook at **P7** 18 - 20 minutes.
5. Check texture of the potatoes with a fork to see if they're tender.
6. Stand, covered, 5 - 10 minutes before serving

### **Chefs Tip:**

Select different types of potatoes for a different flavor