



IRISH SCALLOPED POTATO BAKE

This comforting side dish uses ingredients commonly found in Irish cuisine. In it, the spuds are studs – cheesy and bacon greasy.

PREP TIME	COOK TIME	TOTAL TIME	SERVES
20 MIN	60 MIN	80 MIN	6 PEOPLE

INGREDIENTS & INSTRUCTIONS

- 8 slices Frick's Applewood smoked bacon, chopped
- 4 large russet potatoes, thinly sliced ($\frac{1}{8}$ - $\frac{1}{4}$ " thick)
- 1 yellow onion, thinly sliced
- 2 cloves garlic, minced
- 1 1/2 tsp. dried thyme
- 1/2 cup heavy cream
- 1 1/2 cup Irish cheddar cheese, shredded
- Salt and black pepper, to taste
- A few scallions, chopped for garnish

STEP 1

Preheat oven to 350°F.

STEP 2

In a large skillet over medium high heat, sauté bacon for roughly 10-12 min. or until bacon is nearly crisp.

STEP 3

Add the onion to the skillet and continue sautéing for about 3-5 min. until bacon is fully crisp, then add potatoes, garlic and thyme. Salt & pepper to taste, and stir for a couple minutes to well mix the ingredients and coat the potatoes in grease.

STEP 4

Remove from heat. Layer the mixture into a 9" pie pan or 8 x 8" square pan. Between layers, sprinkle the cheese evenly over potato mix. Pour heavy cream over the filling, evenly distributing it.

STEP 5

Bake for about 40 min. or until potatoes are fork tender. Remove from oven, sprinkle with the scallion garnish, and let rest for 10 min. before serving warm.