

Potato and Onion Bake

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A tasty side for any meal

Ingredients:

5 potatoes

1 large onion

40g melted butter

1 tsp crushed garlic

½ cup fresh cream

½ cup milk

Salt and pepper

Butter for greasing

Method:

Slice and steam/boil the potatoes till soft.

Slice the onion into rings.

Mix the melted butter, garlic, fresh cream and milk together.

Grease a baking dish with butter.

Place a layer of potato in the dish. Season with salt and pepper.

Place a layer of onion on top of the potato.

Repeat the layers until all the potato and onion are finished.

Pour the sauce over the layers.

Bake on 180 degrees celcius for half an hour.