

Dutch Oven Potatoes Au Gratin - Oscar Hendriksen

Diced potatoes, enough to fill your Dutch oven

1 lb diced onions for every 5 lbs potatoes

Large can condensed cream soup

Sour Cream

Salt and Pepper

Cut up the un-peeled potatoes into finger-sized pieces. Load them into the Dutch oven alternately in layers with the onions and add salt and pepper to your liking on each layer. Fill the oven nearly to the top as it will cook down somewhat. Cook with top and bottom heat for about 1 hour, checking and stirring every 15 minutes or so to assure the potatoes do not stick to the bottom. When the potatoes are cooked add the can of condensed cream soup and stir in. Add 16 to 24 ounces of sour cream for a little tartness. Continue to cook slowly for a few more minutes. Goes very well with any other Dutch oven entree.