

View from the Fridge – Recipes from Brian Donkin

Recipe # 128 – Boulangere Potatoes

Preparation time: 15 mins – Cooking time: 40 mins

Ingredients:

2 medium sized onions peeled and sliced
3 medium sized potatoes (or six small potatoes) peeled and sliced
1 pint beef stock
75gms butter
Salt and pepper

Method

1. Fry the onions and one third of the potatoes in half of the butter
2. Place in casserole dish
3. Fry the remaining potatoes in the rest of the butter and neatly layer them on top (of the original onions and potatoes – see picture)
4. Pour the stock over this – add seasoning to taste
5. Bake at 200 degrees for 40 mins

Serves 2

