

CARMELIZED ONION AND POTATO FLAN

Excellent with ham or roast beef.

MAKES 8 SERVINGS

2 TBSP. BUTTER

2 LARGE ONIONS, THINLY SLICED

6 – 8 MEDIUM BAKER POTATOES, PEELED & THINLY SLICED

SALT & FRESHLY GROUND PEPPER TO TASTE

½ - ¾ LB. EMMENTAL OR GRUYERE CHEESE. GRATED

IN A LARGE FRYING PAN OVER MEDIUM HEAT, SAUTE ONIONS IN BUTTER UNTIL DEEP GOLDEN BROWN, ABOUT 20 MINUTES. COOK SLOWLY TO CARAMELIZE. GREASE A 9 X 13" (23 X 33 CM) PAN OR LARGE ROUND BAKING DISH. LAYER HALF THE POTATO SLICES IN A SHINGLE FASHION AND SEASON. TOP WITH HALF THE ONIONS AND EMMENTAL. REPEAT NEXT LAYER, ENDING WITH CHEESE. BAKE AT 350F (180C) FOR 50 MINUTES, OR UNTIL POTATOES ARE FORK-TENDER. CUT IN SQUARES OR WEDGES TO SERVE.