

Caramelized Onion and Potato Flan

Category: Vegetable

Servings: 8

Rating: 10

Source: A Year of the Best

Description:

On the menu at our first Fairwinds dinner club. Goes very well with roast or baked pork dishes.

You may also use Morbier or Parrano cheese in this recipe.

Ingredients:

lbutter	2 tablespoons
lonion	2 large, thinly sliced
lpotato	6-8 medium baking, peeled and thinly sliced
lsalt	to taste
lpepper	to taste
lgruyere cheese	1/2 - 3/4 pound, grated

Instructions:

Saute onions in butter over medium heat until deep golden brown, about 20 minutes. Cook slowly to caramelize.

In a greased pan, lay out the potatoes in shingle fashion and season with salt and pepper. Cover them with half the onions and then cheese and then repeat with another layer.

Bake in a 350 degree pre-heated oven for about 50 minutes, or less if using convection. When the potatoes are fork tender, remove, cool slightly, and serve.