

FRENCH BAKED POTATOES & ONIONS

F EASY

Last Modified: 12/10/2016

PREP: 15 Min
COOK: 1 Hr 30 Min
OVEN: 425

VEGETABLES

MAKES 6 SERVINGS

QUA	MEASURE	INGREDIENT	PROCESS
3	Pounds	Yukon Gold Potatoes (Peeled)	Thin Sliced
4	Medium	Yellow Onions	Thin Sliced
4	Slices	Thick Sliced Bacon	1/4" Lardons
1	Cup	Beef Stock (Swanson)	
1	Cup	Chicken Stock (Swanson)	
3	Tbsp	Unsalted Butter	
2	Tbsp	Fresh Thyme Leaves	Chopped

PREPARATION	
FACTOID	This is traditionally made in France and served on Sunday afternoon with a Roast of some kind. It is known as "Pomme de terre a la boulangerie". The family goes off to Church in the morning and the Roast and Potatoes are dropped off at a local Boulangerie (Bakers Shop). Where the Roast is cooked in their large ovens. It is placed so that the meat juices from the Roast drip down into the dish of Potatoes. We CANNOT do this "juice drip" method because the other member of our household will murder us for doing that to the clean oven - this method substitutes well.
TOOLS	1) Large Mixing Bowl 2) 9" x 13" Glass OR Ceramic Baking Dish 3) Medium Non-Stick Skillet 4) Mandolin Slicer OR Food Processor
PREP	DISH 1) Preheat the oven to 425 degrees with a rack just below center
PREP	Using a mandolin slicer or a food processor, slice the peeled Potatoes (1/8 inch thick). Do the same to the Onions. Cut the Onion Slices in half and separate them into thin straws before frying. You can leave the Potatoes unpeeled if desired.
1	Cut the Bacon into 1/4 inch wide Lardons. In a medium non-stick skillet over medium high heat, fry the Bacon until all of the fat is just rendered out (Not really crisp yet). Pour off all but 2 tablespoons of the Bacon fat.
2	Melt the Butter in the Bacon Fat and gently fry the Onions until soft and lightly golden, about 10 minutes.
3	Spread half the Onions in the bottom of a 9 inch x 13 inch baking dish. Lay a layer of Sliced Potatoes evenly on top, seasoning them with Salt and Pepper as you go, and finally, scatter the top with half of the Bacon Lardons and Thyme Leaves.
4	Build another layer using the remaining Onions, Potatoes, Bacon and Thyme. Finally pour over the Beef and Chicken Stock. Cover the dish with aluminum foil, and bake until most of the liquid has been absorbed and a knife sinks easily into the Potatoes, 45 minutes to 1 hour. If you like a crisper top, remove the foil during the last half hour.
5	Remove the Potatoes from the oven and let them set covered with the foil for 20 minutes to thicken.
SERVE	Serve while hot.

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