

Beef and Potato Casserole

with Pu-erh Poe tea

2 lbs Ground beef

4 C Potatoes (sliced)

1 C Onion (chopped)

1 C Green bell pepper (chopped)

1 C Cheddar cheese (shredded)

1/2 C Sour cream

1/2 C Milk

1 † Garlic powder

1 † Paprika

Salt and pepper to taste

1/2 C Pu-erh Poe tea (brewed and cooled)

PREHEAT your oven to 350°F and grease a 9x13-inch baking dish.

COOK ground beef in a skillet over medium heat until browned.

ADD onion and green bell pepper, cooking until tender.

LAYER half of the sliced potatoes in the prepared baking dish.

SPREAD the beef mixture over the potatoes.

LAYER the remaining potatoes on top.

MIX Cheddar cheese, sour cream, milk, garlic powder, paprika, salt, pepper, and brewed Pu-erh Poe tea in a bowl.

POUR the mixture over the potatoes.

BAKE for 45-50 minutes or until the potatoes are tender and the top is golden brown.