

Polish Lasagna

about 4 lb. potatoes, peeled

1 lb. extra sharp cheese

2-3 sticks butter

2 large onions, chopped

1 lb. box lasagna noodles, cooked (al dente)
drained

Cook potatoes and mash with sharp cheese. Do not add milk or butter, set aside. Melt butter in medium saucepan. Add onions, saute until clear. Have drained noodles ready. Use a large roaster pan layer butter and onions, then noodles and then potatoes, 3 times. Pour any remaining butter and onions on top. Cover and bake about 40 minutes at 325°.