

Potato Bake

Potato bake... need I say more?

Oven: 160C (320F)

Ingredients:

1kg-1.5kg Potatoes

500gr bacon pieces

600ml Thickened Cream

1 envelope Spring Vegetable Soup Mix

1-2 cups Tasty Cheese (depends on how cheesy you like it)

Method:

1. Peel and slice potatoes (optionally you can par boil the potatoes). The slices should be $\frac{1}{2}$ to $\frac{3}{4}$ cm (thick slice on v slicer, if you have one).
2. Brown Bacon pieces.
3. Mix cream with Bacon Pieces and Spring Vegetable Soup Mix in a bowl and combine thoroughly.
4. Place 1 layer of potatoes, then pour some of the cream mix. Repeat until all pan is full.
5. Bake in 160C (320F) fan forced oven for 1hr.
6. Cover with cheese and return to over for a further 30min. The cheese should be starting to brown around the edges.

Notes: This is also great smoked!