

SMILE

I have to take
my paycheque to the bank;
it's too small to go by itself.

Very Good!

CARAMELIZED ONION AND POTATO FLAN

2 Tbsp. (30 mL) butter

2 large onions, thinly sliced

**6-8 medium baker
potatoes, peeled and
thinly sliced**

**salt and freshly ground
pepper to taste**

**1/2-3/4 lbs. (250-375 g)
Emmenthal or Gruyère
cheese, grated**

In large frying pan over medium heat, sauté onions in butter until deep golden brown, about 20 minutes. Cook slowly to caramelize.

Grease a 9x13" (23x33 cm) or large round baking dish. Layer half the potato slices in a shingle fashion and season. Top with half the onions and Emmenthal. Repeat next layer, ending with cheese. Bake at 350°F (180°C) for 50 minutes, or until potatoes are fork tender. Cut in squares or wedges to serve.

*This is one of the first recipes Chef Vincent shared with us – SOLD!
Excellent with ham or roast beef.
Serves 8.*