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CHEDDAR BACON POTATOES **(8 to 10 large servings)**

Recipe from Cyndy Shreffler, Troy, Ohio - 2008: "This recipe came from my sister-in-law in Wheelersburg, Ohio. The original was from her friend, Kathy Gampp of "the burg." Bake in a 13 by 9-inch glass baking pan. You will need a large pot in which to parboil the potatoes."

- 5 pounds **Idaho Russet potatoes**, washed and scrubbed. Do not peel the potatoes unless you are a nut case.
- 1 large **onion**, diced - or about 3 Tablespoons dry minced
- **Water, salt and cracked pepper** for parboiling potatoes
- 1 vitamin C tablet or "Fruit Fresh" powder (ascorbic acid)
- 1 pound **bacon, cooked** (or one regular box pre-cooked, warmed)
- 2 cups shredded or pieces of **cheddar cheese** (You can use Colby cheese, but Cheddar is tastier.)
- 1 cup Hellmann's **mayonnaise** (You can use Lite Hellmann's with the light blue lid, but do not use Low-fat, the green lid)
- 1 cup **milk** (2% is okay). Mix the mayo and milk together.

Start some water heating in a large pot - the kind that you use to boil sweet corn. Put about 3 inches of water in the pot. Start the water heating while you slice the potatoes. Cut the potatoes longwise like two halves of a baked potato. Place the flat side down against a cutting board so the potato won't slip

around. Slice through the skin. Make thin half moon slices - but not as thin as potato chips. Crush a vitamin C tablet by using the back of a spoon. Put the tablet in a bowl of cold water. Put the slices immediately into the cold water. This will keep them from turning brown. Transfer the sliced potatoes from the cold water into the pot of water that is starting to boil. Work quickly and get all 5 pounds into the water. Add enough water or the vitamin C water to the stock pot so that all 5 pounds of potatoes are pretty much under water. Add the chopped onion, some salt or Lite salt, and some cracked black pepper to the cooking water. Put a lid on the pot. Parboil potatoes until tender but not mushy like mashed potatoes. Do not overcook. Just get the potatoes tender.

Drain the potatoes well. You won't need the hot water.

I recommend the pre-cooked bacon that comes in a box. Warm the bacon while the potatoes are cooking.

It is usually on sale for \$2.50 a box which equals a pound of raw bacon. Take the pre-cooked bacon and warm it between layers of paper towels on medium power in the microwave for about one minute. Blot off any extra fat. Break into bite-sized pieces after bacon is warmed.

In a 13 by 9 inch glass baking dish, layer 1/2 of the **hot potatoes**, 1/2 of the **cheddar cheese**, and 1/2 of the warm **bacon**.

Make a second layer of the remaining **potatoes**. Dollop the mixed **mayo-milk** goop over the 2nd layer of potatoes.

Top with the remaining **cheese**. Top with the remaining **bacon**. Cover with foil. Bake at 350 degrees until heated - about 30 minutes, until cheese is melted and bubbly.