



CHEEEEEESY POTATOES

- 1 lb. bacon
- 3-4 onions
- 5 lbs. potatoes
- 1 lb. sharp cheddar cheese grated
- 1 pt. sour cream
- 1 tablespoon paprika
- 1 teaspoon sage
- salt and pepper

Cut bacon in 1 inch pieces and fry until very crisp in a 12 inch deep Dutch oven. While bacon is cooking, peel and cube potatoes (approx. 3/4 inch cubes) and chop onions.

Remove bacon from oven and set aside leaving bacon grease in the oven. Add onions to the bacon grease and cook till the onions are clear. Add potatoes, bacon, salt and pepper to taste and stir to coat the potatoes with bacon grease.

Place the lid on the oven and cook for one hour at 350 degrees (12 coals on top and 8 on the bottom). Carefully fold in grated cheddar cheese and sour cream.

Serve 4-6

