

FOOD ON THE RUN!

At our committee braai Willie made a stunning potato dish (Deon apparently did the spicing up). There were many requests for the recipe.

The Strydom's Stunning Potatoes

Ingredients :

- +/- 8 big potatoes (cut in slices)
- Onion salt (or white onion soup)
- Aromat
- Black pepper
- 250ml cream

- 250g mushrooms
- 1 tablespoon garlic (or to taste)
- butter or margarine
- grated cheese



Method :

- In a rectangular ovenproof dish – arrange the potato slices in a single layer.
- Flavour with onion salt, aromat & black pepper.
- Repeat layers of potatoes & flavouring until the dish is nearly full (2 cm from top).
- Pour cream over.
- Bake for 1 hour at 180 degrees Celsius.

- Fry mushrooms & garlic in butter (margarine) until soft.
- Remove potatoes from oven and put mushroom-garlic mix on top. Finish with a thick layer of grated cheese.
- Return to oven and baked until cheese are properly melted.

Notes :

- If you use white onion soup as flavourant, you have to add extra salt.
- Vegetable Sprinkles can also be added.



We want to encourage everyone to send in his or her own trusted recipes & ideas. By sharing we all get new ideas to make LIFE ON THE RUN interesting.

Forward any recipes to me at : drocher@absamail.co.za

Daleen Rochér