

Potato Casserole

This was a nice way to make a meal out of potatoes and leftovers from our Valentine's fondue dinner. I created this recipe on February 16, 2015.

Idaho potatoes (baking)—I used maybe 10 smallish/medium, washed and sliced thin
1 large yellow onion, chopped
6 green onions, diced
3 sprigs rosemary, rinsed, plucked off the stems, and diced
1 yellow bell pepper, rinsed, seeded, chopped
1/3-1/2 cup plus 1-2 tablespoons garlic basil parmesan butter
ham, maybe 1 cup diced
oil spray (such as Pam)
1/4 cup water

Preheat the oven to 350°F. Spray a 9x13" baking dish with Pam. Put 1-2 tablespoons of garlic butter in a saucepan and sauter the chopped yellow onion. When translucent, put the onions into a large mixing bowl. Add the rest of the butter. Stir to partly melt the butter. Add the rest of the ingredients (except the potatoes) until well mixed. Toss in the potatoes. Then pour everything into the baking dish. Pour in 1/8-1/4 cup water. Cover the dish with foil and bake for 90-100 minutes. (Remove the foil after 60 minutes.) Yield: 8-10 servings.

Serving Suggestion: green salad, sliced oranges, fresh bread with butter and honey

