

Recipe

Dutch Oven Potatoes

Ingredients

- 1 Potato - large one per person
- 1/2 Onion - per person
- 1/2 to 1 lb Bacon
- 1 lb Shredded Cheddar Cheese
- Salt or Seasoning Salt, pepper

Category

Dutch Oven

Servings

Notes

Instructions

Cut the bacon into small squares and line the bottom of a 12 inch Lodge Dutch oven with them. Cook bacon until about half done, then add onions (yellow) and potatoes (white or red). Potatoes should be sliced evenly to about bite-sized and 1/4 inch thick. Onions should be sliced into sixths or eighths and about 1/4 inch thick so that they will breakup during cooking. Salt, or use a seasoning salt like Lawry's and pepper - more than you think you need. You can also add a couple of tablespoons of oil if you like. Put on the lid and place on a full bed of gray coals. When pot ingredients are warmed up, pull a third of the coals from the bottom and place them on the top around the edge of the lid. Check every 20 minutes to insure that you have at least 1/4 inch of water in bottom. Use baster to reduce if necessary. Rotate pot and lid half a turn after each check. You can turn ingredients once to even all cooking and taste. Cook until potatoes are tender, about 45 minutes. Cover ingredients with cheese, replace lid, and set pot off coals for a few minutes.