

GUASTELLO'S VILLAGE MARKET

Pan Haggerty

Serves 6

Ingredients

4 slices bacon diced

1 medium yellow onion sliced or diced

6 medium potatoes thinly sliced into rounds(White potatoes or Yukon Gold - not Russets)

1 cup chicken stock plus more if needed

Salt and freshly ground black pepper (*remember that the stock will add some salt to the dish)

1 cup Dubliner cheese grated (or try Swiss, Gruyere, Asiago, aged Cheddar etc.)

In an oven-proof skillet over medium heat, heat a small amount of oil or butter over medium heat and add the onions and a pinch of white sugar. Cook, stirring often, until onions are golden, about 10 minutes. Remove from pan and place in a small bowl. In the same pan, fry the bacon until browned and slightly crisp. Remove from the pan and combine in the bowl with the reserved onion.

In the same pan used to cook the bacon, arrange a layer of the sliced potatoes in the bottom of the pan. Sprinkle with 1/3 of the onion/bacon mixture. Add another layer of potatoes and another 1/3 of the bacon/onion mixture. Season lightly with salt and pepper (remember the chicken stock will add some salt to this dish, as well). Add another layer of potatoes and the final 1/3 of the onion/bacon mixture. Top with a final layer of potatoes. Pour about a cup of chicken stock over the potatoes. The goal is to cover the bottom and come up the sides just a bit. You may need a bit more than a cup if your skillet is larger.

Increase the heat to medium high and bring the stock to a boil. Cover the pan with a lid or a piece of tin foil and reduce the heat to a low. Simmer for 15-20 minutes, or until the potatoes are tender (test by inserting a sharp knife into it. It should pass easily, without resistance.

Heat your oven broiler with the rack in the top position. Uncover the pan and place the skillet under the broiler for about 5 minutes, or until the top potatoes have browned. Remove and top with grated cheese. Return to the broiler and heat until cheese is melted and browned, about 5 minutes more. To serve, cut wedges from the pan. (If you have any excess stock left in the bottom of the pan, simply spoon it off).

Credit: seasonsandsuppers.ca