

Baked Irish Potatoes with Onion Topping©

Ingredients:

1 Irish potato per person

Method:

Preheat conventional oven to 400°, convection oven to 375°.

Wash potatoes and spray with Pam™. Roll in foil. Bake in your regular oven in a single layer for 1 hour to 1 hour 15 minutes. Bake in a convection oven on a cookie sheet mounded in layers (up to 50 potatoes) for 1 hour.

Hint: Baking time depends on size of potatoes.

Hint: In a conventional oven, you can only bake potatoes in one layer. In a convection oven you can layer the potatoes on top of one another and they will bake evenly.

Hint: If you take baked potatoes to a party, put hot water into your cooler (not styrofoam) and pour water out. Put potatoes into the hot cooler and they will keep hot about five hours.

Onion Topping©

Onions—Ingredients:

2 lb. yellow onions, peel, cut in half, cut with apple wedger

Method:

Spray a large 8x11 inch Pyrex™ dish with Pam™. Spread onions in bottom of dish.

Topping—Ingredients:

1 cup Kerry Gold™ cheddar or Swiss cheese, shredded

1/2 cup parmesan cheese

1 tsp. lemon pepper

1 tsp. herbes de Provence or marjoram, sage or oregano

2 Tbsp. dry sherry wine

3 Tbsp. olive oil

Method:

Preheat conventional oven to 350°, convection oven to 325°.

In a mixing bowl, fold all ingredients together and sprinkle on top of the onions. Bake 30–40 minutes until mixture is golden brown. Serve over baked potatoes.

Hint: This is a great vegetable sidedish.

Hint: Serve on a cocktail buffet with toast points.

