

INGEBRETSEN'S FAMILY RECIPES

DANISH BURNING LOVE

SERVES 4

INGREDIENTS:

3 POUNDS OF POTATOES (APPROXIMATELY 7 MEDIUM POTATOES)

1 POUND SLAB BACON

6 SWEET ONIONS

1 TABLESPOON SUGAR

PARSLEY OR CHIVES FOR GARNISH

DIRECTIONS:

COOK THE POTATOES AND MASH THEM, USING YOUR FAVORITE MASHED POTATO RECIPE. KEEP WARM.

DICE THE BACON INTO SMALL PIECES. COOK UNTIL VERY CRISP. REMOVE BACON FROM PAN AND RESERVE THE BACON FAT.

SLICE THE SIX ONIONS VERY THIN. PUT THEM IN THE PAN WITH THE BACON FAT. SPRINKLE THE SUGAR OVER THEM. SAUTE UNTIL THE ONIONS ARE DARK BROWN, STIRRING FREQUENTLY.

ASSEMBLE:

PUT THE MASHED POTATOES INTO A SERVING BOWL. CREATE A SMALL HOLLOW IN THE CENTER. FILL WITH THE BACON, THEN COVER WITH THE ONIONS. SPRINKLE WITH FINELY CHOPPED PARSLEY OR CHIVES. SERVE WITH PICKLED BEETS OR PICKLED RED CABBAGE SALAD.

Vær så god!



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