
Pastel de Patata con Romero

Potatoes with Rosemary

From the Manassas Gourmet Club - 6 to 8 servings

| Quantity | Ingredients | Preparation Notes |
|----------|-------------------------------|--|
| 1/4 C | Margarine or Butter | • Preheat oven to 350 degrees |
| 2 lrg | Onions, sliced thin | • Grease a 10" pie plate |
| 2 tsp | Snipped Fresh Rosemary Leaves | • Melt margarine in 10" skillet |
| 1/2 tsp | Salt | • Add onions and stir over low heat until soft and beginning to brown about 20 minutes |
| 1/4 tsp | Coarsely Ground Pepper | • Arrange 1/2 of potato slices in bottom of pie plate |
| 4 med | Baking Potatoes, sliced thin | • Top with half of the onion mixture |
| 1 C | Half & Half | • Repeat layers |
| | | • Pour Half and Half over top |
| | | • Cover with foil and cook in oven one hour. |
| | | • Uncover and cook until top is golden brown about 20 minutes longer |
| | | • Cut into wedges and serve. |