

## **DELUXE POTATOES AND ONIONS**

1 lb bacon  
5 lbs potatoes peeled and sliced  
2 ½ lbs onions peeled and quartered  
Salt  
Pepper

Chop bacon into small chunks, and fry in the dutch oven until about half done. Add the sliced potatoes and quartered onions. Salt and pepper to taste. Cover the dutch oven, add coals to the lid and let cook for about 1 hour or so, using a spatula to turn the mixture every 15 minutes. Take care not to mush the potatoes when they start to get done.