

# Dutch Oven Potatoes

## Ingredients

Bacon

Potatoes

Your favorite seasoning

Grated cheese

Diced onions

## Prepare

Start by layering the bottom of Dutch oven with strips of bacon. Add a layer of potatoes. Add a layer of onions (about of onions depends on how well you like onions). Add your choice of seasonings (seasoning salt, pepper, etc) to this layer and fill remainder of Dutch oven with potatoes. Add a layer of onions. Add your choice of seasonings to this layer. Cover top with bacon strips.

Cook for about an hour following general Dutch oven recommendations for heat. (At least 1 briquette per inch size of Dutch oven on the top and 1 ¼ briquettes underneath. So for example, a 16 inch Dutch oven would need 16 to 20 briquettes on top and at least 20 underneath.) No need to lift the lid and stir, just let them cook. When done, remove from heat, lift lid and layer grated cheese on top and let it stand for 5 to 10 minutes to melt cheese. (Use plenty of cheese)

