

Auntie Joy's

'Down Memory Lane' Fried Potatoes smothered in a Creamy Mushroom Sauce sprinkled with Onion and Smoked Bacon



Ingredients (serves 2)

- 4 large Maris Piper potatoes
- 250g mushrooms, cut into thick slices
- 1 large onion (diced)
- 3 slices smoked rindless back bacon (finely diced)
- 1 knob of salted butter
- 150ml double cream
- Olive oil (optional garlic infused oil)
- Garlic pepper
- Onion granules

Recipe by Joy Rollston

Method

1. Slice potatoes in half and steam until there is a slight bite in the middle approx 20-25 minutes.
2. In a pan over medium heat melt butter, add sliced mushrooms, sprinkle a generous amount of garlic pepper as the mushrooms cook. Add more butter if mushrooms are too dry.
3. In another pan add diced bacon, as bacon begins to collect some colour add the diced onion. When both are cooked set aside.
4. When mushrooms are soft and browned, add 150ml double cream. Stir through until well combined. Set to the one side when the mushrooms are covered and creamy.
5. Add more garlic pepper to taste.
6. When potatoes are cooked, drain and cover with a clean towel.
7. Heat a large pan with some olive oil. Slice potatoes thickly and place into the hot pan. Fry until potatoes are nicely browned on both sides.
8. When potatoes are nicely tanned, sprinkle a little onion granules, portion fried potatoes on a serving platter, pour over creamy mushroom sauce and sprinkle onion and bacon pieces.