

JANSSON'S TEMPTATION

Ingredients

- 3 Tbsp butter
- 2 medium onions, chopped
- 1 3-ounce can anchovies, drained and mashed with a fork
- 1 cup half-and-half, approximately
- 5 medium potatoes, peeled and thinly cut, like finely cut French fries
- Freshly ground black pepper

Directions

1. Preheat the oven to 350 degrees.
2. In a medium skillet, melt the butter; add the onions and sauté until golden, about 10 minutes.
3. In a small saucepan, combine the anchovies and 1 cup half-and-half, and cook together over medium heat until the mixture bubbles around the edges of the pan.
4. Grease a 9x13-inch baking dish and layer the potatoes and onions in it, grinding a bit of black pepper over each layer. Pour the warm cream mixture over all, distributing the anchovy bits equally among the potatoes. Add more half-and-half, if necessary, so the cream barely covers the potatoes.
5. Bake uncovered for 1 1/2 hours, or until the potatoes are tender and golden brown.