

BISTRO MASHED SWEET ONIONS & POTATOES

4 Walla Walla Sweet Onions, sliced
2lbs. red potatoes
2 cloves garlic, minced
1 cup Parmesan cheese, grated
2 cups Ricotta cheese

1/2 lb. butter
1/2 cup cream
4T Extra Virgin olive oil
Salt/pepper to taste
Paprika to garnish



1. In a pot boil the potatoes with skin-on. In a pan caramelize the onions in oil.
2. Melt 5T butter with garlic to brush on top of potato mixture. Combine potatoes, cream, cheese and onions then mash (should be a bit chunky).
3. Place potato mixture in large baking dish or ramekins and bake at 400 degrees until golden brown on top. Dust with paprika.

*Courtesy of: Chef Dave Munson and
Keystone Fruit Marketing*