
Caramelized Onion Mashed Potato Bake

The Essential Southern Living Cookbook

Preparation Time: 25 minutes

Start to Finish Time: 50 minutes

Caramelizing onions adds umami flavor for this mashed potato bake. To caramelize them, cut into 1/8-inch slices and cook in a mix of oil and butter over medium-low heat until golden brown, about 45 minutes.

4 pounds russet potatoes
3 teaspoons table salt, divided
1 1/4 cups warm buttermilk
1/2 cup warm milk
1/4 cup melted butter
1/2 teaspoon freshly ground black pepper
5 1/2 ounces (1-1/4 cups) freshly grated Gruyere' cheese
1 cup chopped caramelized onions (see note above)
2 tablespoons chopped fresh flat-leaf parsley
1 package (4 ounce) prosciutto

Preheat the oven to 350 degrees.

Peel the potatoes. cut into two-inch pieces. In a large Dutch oven over medium-high heat, bring the potatoes, two teaspoons of salt and water to cover to a boil. Boil for 20 minutes or until tender. Drain. Return the potatoes to the Dutch oven. Reduce the heat to low. Cook, stirring occasionally, for 3 to 5 minutes or until the potatoes are dry.

Mash the potatoes with a potato masher to the desired consistency. Stir in the warm buttermilk, warm milk, melted butter, pepper and the remaining one teaspoon of salt, stirring just until blended.

Stir in the Gruyere' cheese, caramelized onions and parsley. Spoon the mixture into a lightly greased 2-1/2-quart baking dish or eight ten-ounce ramekins. Bake until heated through, about 35 minutes.

Meanwhile, arrange half of the prosciutto on a paper- towel-lined microwave safe plate.. Cover with a paper towel. Microwave on high for 2 minutes or until crisp. Repeat the procedure with the remaining prosciutto. When cool enough to handle, break into large pieces.

Crumble the prosciutto pieces on the mashed potato bake.

Yield: 6 to 8 servings

Side Dishes

Per Serving (excluding unknown items): 2361 Calories; 71g Fat (26.6% calories from fat); 105g Protein; 333g Carbohydrate; 29g Dietary Fiber; 300mg Cholesterol; 13726mg Sodium. Exchanges: 22 Grain(Starch); 9 Lean Meat; 1/2 Non-Fat Milk; 10 Fat.