

Hungarian Scalloped Potatoes

Helen Benkovich

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*1/4 pound (1 stick) butter, melted
1 cup bread crumbs
8 small potatoes, boiled in skins and
sliced thinly
1/2 pound smoked sausage or
kohlbasa, thinly sliced
6 eggs, hard boiled and sliced
1 teaspoon salt
1/4 teaspoon pepper
1/2 pint sour cream*

Preheat the oven to 350 degrees.

Place three tablespoons of butter into a
casserole.

Sprinkle three tablespoons of breadcrumbs over
the butter.

Layer one third of the potatoes over the bottom
of the casserole.

Spread one-third of the sausage over the
potatoes.

Layer one-third of the eggs over the sausage.

Sprinkle with salt and pepper to taste.

Repeat the layers and seasoning until all
ingredients are added.

Pour the sour cream over the top of the mixture.

Bake for one hour or until golden brown.

Per Serving (excluding unknown
items): 2339 Calories; 108g Fat
(41.3% calories from fat); 79g
Protein; 266g Carbohydrate; 18g
Dietary Fiber; 1436mg Cholesterol;
3898mg Sodium. Exchanges: 17
Grain(Starch); 5 Lean Meat; 1/2
Non-Fat Milk; 17 1/2 Fat.