

# Potatoes and Onions in Cream

*Canadian Mennonite Cookbook - 1974  
D. W. Friesen & Sons Ltd.*

*5 medium potatoes, pared  
and quartered  
8 small onions  
2 tablespoons butter  
1 tablespoon flour  
1/4 cup heavy cream  
3/4 cup water  
1 1/2 teaspoons salt  
pepper  
paprika*

Preheat the oven to 350 degrees.

Place the potatoes and whole onions in a casserole dish.

In a bowl, combine the cream and water.

In a saucepan, melt the butter. Then stir in the flour. Add the cream mixture. Cook until it thickens.

Add the salt and pepper. Pour over the potatoes and onions.

Bake for one to one and one-quarter hours.

Sprinkle with paprika before serving.

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Per Serving (excluding unknown items): 1253 Calories; 47g Fat (32.7% calories from fat); 25g Protein; 193g Carbohydrate; 26g Dietary Fiber; 144mg Cholesterol; 3523mg Sodium. Exchanges: 7 1/2 Grain(Starch); 13 Vegetable; 0 Non-Fat Milk; 9 Fat.