

Potatoes O'Brien

Christmas Eve chez Saxby was glazed ham, Potatoes O'Brien and braised red cabbage (Peas, definitely peas. Becca)

Mother glazed her ham with grainy mustard and honey. It was followed by snooker, the Royal Oak, midnight mass and more snooker. (Jojo)

Serves 6 to 8 (so 7 😊)

Ingredients

1 large brown onion
3 fat cloves garlic, crushed
Oil and butter
1 large red pepper
1 large green pepper
1kg waxy potatoes
1 tblsp plain white flour
S&P
200ml pouring cream
200ml milk
100g mature cheddar or parmesan (or a mix)

Method

Preheat the oven to 190°C

Peel and roughly chop the onion and sauté in a pan, on a medium heat, with a little oil and a knob of butter. Fry until the edges of the onions start to colour and brown, add the garlic and cook for another minute.

Meanwhile, cut the peppers into smallish pieces roughly 1.5cm squared, and then add these to the pan with the onions and garlic. Continue to cook, stirring occasionally, while you peel and cut the potatoes into 2cm square cubes. In a large bowl, toss the cubes of potatoes in 1 tblsp of plain white flour. Throw in the onion, pepper mixture, S&P and toss. In a measuring jug mix the milk and cream

together. Empty the contents of the bowl into the baking dish you wish to serve it in and pour the cream and milk mix over the top. Sprinkle on the grated cheese and place in the centre of the oven for about an hour.

