

Bacon Spuds

Ingredients

- 1** large potato per person
- 1/3 onion per person
- 2** or 3 slices bacon per person
- salt and pepper

Method

- Set the dutch oven on coals to heat.
- Slice the bacon into small pieces.
- Peel and cut onions into 1/8ths and break them apart.
- Peel spuds and slice into 1/4 inch thick slices.
- Dump the bacon in the D.O. and stir until about half cooked.
- Spread the bacon evenly over the bottom of the D.O.
- Spread the onions on the bacon.
- Pour the spuds on the onions.
- Shake quite a bit of salt and pepper on top.
- Set the D.O. over a solid bed of coals.
- Place the lid on and cover with coals.

Cook for about 45 minutes, turning the D.O. and lid in opposite directions every 10 minutes or so. The bacon grease in the bottom should keep things from burning, but it's fine to check after 20 minutes if you're getting antsy.
The spuds are done when they are tender to a fork.

Source: -- (Servings: --)
