

Supreme Potato-Onion Bake

By, the late Helen LeVien

8 med. Potatoes	2 cups shredded cheddar cheese
2 lg. sweet onions	2 cups sour cream
½ cup water	¾ cup bread crumbs
2 tea. Chicken bouillon granules	2 tablespoons melted butter

Cook potatoes, cool and slice to 1/4" thick. Set aside. Place onions, water and bouillon in pan. Bring to boil. Simmer 7 minutes or until tender. Drain. Set aside. Combine cheese and sour cream in a 2 ½ quart greased baking dish. Layer potatoes, onions and cheese several times. Combine crumbs and butter. Top the potato mixture. Sprinkle with paprika. Bake, uncovered for 20 minutes in 350 degree oven.