

## Pennsylvania Dutch Potato Filling

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### Why the Recipe is Special

My mother is 100% Pennsylvania Dutch. This is a traditional holiday side, which I have eaten every Thanksgiving I have spent with my family. It is a mashed potato casserole. Simple and delicious.

### Ingredients

5 lb potatoes

1/2 cup milk (approximate, enough to make mashed potatoes)

5 large onions

One bunch fresh parsley

1/4 lb butter

4 slices of bread

### Directions

Make mashed potatoes: chop, and boil potatoes, mash with milk. Set aside.

Dice onions and sautee in butter.

Chop parsley

Toast bread and tear into pieces (about 6-8 pieces per slice).

Add onions, parsley and break to mash potatoes. Mix well.

Place mixture in 9x13 glass pan (like a lasagna pan).

Cover with foil and bake 350 degrees for about 45 minutes, until hot through.

Slather with butter and/or gravy and eat.