



Jansson's Anchovy Temptation

Grocery List:

5 or 6 potatoes, cut into thin slices (Soak potatoes in water for a few hours to remove some of the starch.

2 large onions, sliced
14 to 20 anchovy fillets (usually in tins in oil)
2 - 3 Tbsp butter
1 - 1 1/4 cups heavy whipping cream
1/2 bunch parsley, chopped and mixed with the cream

Preparation:

1. Preheat oven to 400 °F. If you have presoaked the potato slices, dry them well.
2. Sauté onions in half of the butter.
3. Butter a 9" square baking dish and layer a third of the potatoes on the bottom.
4. Top with half of the onions and half of the anchovies. Repeat another layer, then cover with the remaining third of potato slices.
5. Dot with butter, and pour over about two-thirds of the cream and parsley.
6. Cover the dish with foil and place on top of a sheet pan to catch the cream that might bubble over.
7. Bake at 400 °F for 30 minutes.
8. Remove foil, pour in the remaining cream and parsley mixture.
9. Bake another 20 to 30 minutes until the potatoes are tender and golden brown.