

Roast potatoes and bacon



This dish has many descriptions varying from region to region. Some Northern regions call it 'five minute potatoes', in the West it may be called 'roast potatoes and bacon' and 'the miser's feast' in other regions. This follows a slightly different method where the potatoes are cooked whole with layers of onion covered in water. Once the water is boiling bacon slices or a piece of ham are placed on top of the potatoes, covered with a lid and simmered until the potatoes are cooked when most of the water will be absorbed. The miser would eat the potatoes one day, mashed up in the liquid, keeping the bacon to be eaten the next day with plain boiled potatoes.

Serves 4 | **Prep** 10 minutes | **Cook** 30 minutes

Ingredients

4 thick bacon slices
700g potatoes, peeled and sliced
1 onion, sliced
4 carrots, sliced
1 small swede, cubed (optional)
1 tablespoon fresh parsley chopped

Method

- 01** Place the bacon slices in a heavy based pot or saucepan and brown over a moderate heat then remove onto a plate. Add the vegetables in alternate layers and season with salt and pepper.
- 02** Place the bacon on top of the vegetables and add just enough water to cook the vegetables.
- 03** Once the water is boiling add bacon slices by placing on top of the potatoes, cover and simmer until the potatoes are cooked and most of the water will have absorbed.
- 04** Remove from the heat and place the meat and vegetables on a plate and garnish with chopped parsley before serving.

Celebrate St David's Day

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