

This is a recipe that is as easy as it is delicious!!

## Collops

6 potatoes, washed and sliced thin  
2 onions, sliced thin  
3 Tbs. butter  
2 Tbs. chopped parsley

2 tsp. salt  
2 Tbs. flour  
2 1/2 cups milk

Toss potatoes with flour and spices.

Place in an oven-proof casserole dish. Add onions, butter, and milk. Cover and bake at 350 degrees until potatoes are tender; about an hour to an hour and a half.

When potatoes are soft, collops are done.

You can speed the time by microwaving for 10 minutes at 75% power, then putting into the oven for 30-40 minutes.

Leftover meat, especially ham, can be added before baking  
Top with shredded cheese if you like!

Makes 8 servings

In the early 1800s, "Callops" or scallops was quickly adapted from the British Isles and soon became an everyday dish in North America.

The Inca Indians in Peru were the first to cultivate potatoes around 8,000 BC to 5,000 B.C.

Sir Walter Raleigh introduced potatoes to Ireland in 1589. It took nearly four decades for the potato to spread to the rest of Europe.

Potatoes are easier to grow and cultivate than other staple crops, such as wheat and oats.

