

Hete Bliksem (Hot Lightning)



The dish is called "Hete Bliksem", literally translated that would mean Hot Lightning.

6oz bacon (in one piece)
half a pound sour apples
half a pound sweet apples
1 1/2 pound potatoes
2 oz butter
black pepper
little sugar
butter

Leave the bacon in one piece and simmer it in 1 cup of water for about an hour. Make sure to save the cooking liquid.

Peel the apples, remove the core and cut each apple in four pieces. Peel and wash the potatoes.

After an hour, take the bacon out of the water and finely mince it. Put the potatoes in the bacon water, add the sweet apples, top with the sour apples and sprinkle the bacon all over. Let it simmer for half an hour, keep an eye on the water level but try not to add water until absolutely necessary.

Drain everything but save the cooking liquid. Mash the potatoes, apples and bacon and use the cooking liquid if the mash appears too dry. Season with about 2 oz butter, salt, a little sugar and a generous amount of black pepper.

Enjoy!

Never Enough Thyme
<http://www.lanascooking.com>
Recipe from Kay of Kayotic Kitchen (<http://www.kayotickitchen.com>)