



ENTERPRISES

Incorporated

FROM THE KITCHEN OF  
HANK WILLIAMS, JR.

MARY JANE'S POTATO PIE

1 POUND BACON  
5 OR 6 LARGE POTATOES  
1 CUP SOUR CREAM (WARMED SLIGHTLY)  
1/2 STICK BUTTER  
1 BUNCH GREEN ONIONS  
1 C. CHEDDAR CHEESE, GRATED  
1 DEEP DISH PIE CRUST  
SALT AND PEPPER TO TASTE

BAKE PIE CRUST ACCORDING TO DIRECTIONS ON PACKAGE. FRY BACON, DRAIN AND CRUMBLE. BOIL AND MASH POTATOES (DO NOT ADD ANY MILK). ADD ALL INGREDIENTS, EXCEPT GRATED CHEESE TO MASHED POTATOES. PRE-HEAT OVEN TO 325 DEGREES. POUR ENTIRE MIXTURE INTO BAKED DEEP DISH PIE CRUST. SPRINKLE WITH CHEDDAR CHEESE AND BAKE APPROXIMATELY 20 MINUTES OR UNTIL CHEESE MELTS.

(INGREDIENT MEASUREMENTS MAY VARY ACCORDING TO THE AMOUNT OF POTATOES, OR ACCORDING TO PERSONAL TASTE).

VARIATION: OMIT PIE CRUST AND BAKE IN A CASSEROLE DISH

