

Double Onion & Potato Stew

A crispy cheesy garnish tops the comfort dish.

4 c	Water
2 Tbsp	Cornstarch
1 c	Dried potatoes
4	Beef bouillon cubes
¼ tsp	Thyme
1 Tbsp	Fresh parsley (or 1 tsp dried)
1 med	Onion
	Salt & pepper to taste
¾ c	Shredded Parmesan cheese
½ c	French fried onions (such as French's)

At home: Place potatoes, bouillon cubes, and thyme in a zip-top bag.

In camp: Add water to the pot and stir in cornstarch until smooth.

Place over high heat.

Add potato mixture, heat to boiling, and simmer for 6 – 7 minutes.

Thinly slice onion and add to the pot.

Simmer 5 minutes.

Season with parsley, salt and pepper.

Spoon stew into bowls and garnish with parmesan cheese and French fried onions.

Serves 2