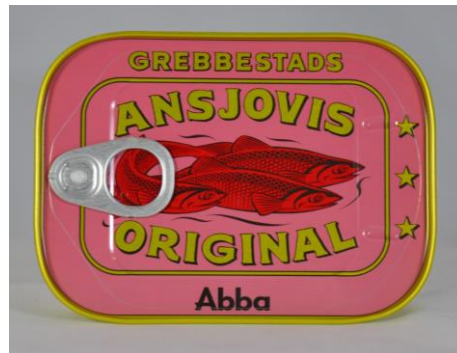




Scott's Hometown Foods

Jansson's Temptation



- 7 medium potatoes
- 2 yellow onions
- 3.7 oz. Abba Anchovy Fillets
- 2 c. heavy cream
- 4 T. butter
- 8 crushed Krisprolls

Peel potatoes and cut into matchstick lengths & submerge them in cold water. Sauté the onions gently in 2 T. butter until transparent. Drain and dry the potatoes. Drain anchovies & set liquid aside. Chop anchovies. Build alternate layers of potatoes, onion & anchovies in a 9 x 13" baking dish starting and ending with potatoes. Drizzle with anchovy liquid then add cream. Top with a layer of crushed Krisprolls and drizzle on remaining 2 T. butter melted. Bake at 350° till browned. Approximately 1- 1.25 hours