

# Thatched Potatoes

4 large spuds scrubbed,  
2 tbsp butter,  
1 onion chopped,  
1 c sliced button mushrooms,  
4 – 6 tbsp milk,  
1 tsp mustard,  
2 tsp snipped chives,  
salt and pepper to taste,  
¼ c finely shredded cheddar cheese.

Preheat oven to 400. Prick spuds all over with fork, place directly on oven shelf and bake 1 1/2 hours or until tender. Melt butter in skillet. Add onions and cook gently 5 minutes until soft and lightly coloured. Add mushrooms and continue cooking stirring occasionally for a further 5 – 6 minutes until liquid has evaporated. Transfer onions and mushrooms to a bowl. Cut the baked spuds in ½ lengthwise and scoop out the cooked potato from each ½. Add to the onion mixture in bowl and beat together adding sufficient milk to make smooth. Beat in the mustard and chives and season to taste. Preheat the broiler to high. Pile the mixture back into spud skins and fork over the tops to give a thatched effect. Sprinkle with the shredded cheese. Place under the broiler for 10 minutes until golden brown. This serves 8.