



# HOODWINKED TOO!

## HOOD vs EVIL IN 3D

ON 3D BLU-RAY™  
COMBO PACK,  
BLU-RAY™ & DVD  
AUGUST 16TH

## Dutch Potatoes

### Ingredients

1/4 cup chopped onion  
2 teaspoons butter  
2 cups peeled, cubed potatoes  
1 cup sliced fresh carrots  
1/4 cup sour cream  
1/4 teaspoon salt  
snipped chives

### Directions

1. In a small skillet, saute onion in butter for 8-10 minutes or until golden brown.
2. Meanwhile, place potatoes and carrots in a large saucepan and cover with water. Bring to a boil. Reduce heat; cover and cook for 10-15 minutes or until tender.
3. Drain. In a small mixing bowl, mash potatoes and carrots. Beat in onion, sour cream and salt. Sprinkle with chives.

