



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.

