Grandpa Duffy’s Irish Medley

From the kitchen of Pam Kenward

Potatoes (unpeeled)

Slices of Ham or Canadian bacon

Apples (unpeeled)

Brown Sugar

Butter

1. Scrub some potatoes (do not peel), slice them about 1/8” thick. Layer bottom of large skillet that can be covered. Salt and pepper to taste.
2. Cover layer of potatoes with slices of ham or Canadian bacon.
3. Core apples (do not peel), Slice ½” thick. Place on top of ham or Canadian bacon.
4. Sprinkle brown sugar on top of apples and add a few pats of butter.
5. Continue making as many layers as you can, finishing up last layer with ham on top.
6. Add ½ cup water to skillet. Cover and cook 30-45 minutes on medium heat on stove top.