

POTATO PIE

1lb. potatoes
¾ oz. onions
2oz. butter
2 layers of pie crust
Pepper
Salt
4 egg yolks, hard boiled (optional)
1tbs. mushroom catsup* (optional)
Cauliflower (optional)
Tiny onions rolled in curry powder (optional)

Peel and slice your potatoes very thin into a pie-dish; between each layer of potatoes put a little chopped onion (three-quarters of an ounce of onion is sufficient for a pound of potatoes); between each layer sprinkle a little pepper and salt; put in a little water, and cut about two ounces of fresh butter into little bits, and lay them on the top: cover it close with puff paste. It will take about an hour and a half to bake it.

N.B.: The yolks of four eggs (boiled hard) may be added; and when baked, a table-spoonful of good mushroom catsup poured in through a funnel.

Obs, --Cauliflower divided into mouthfuls, and button onions, seasoned with curry powder, make a favorite vegetable pie.

From *The Cook's Oracle* by William Kitchiner MD, New York, 1829

* I understand that tomato catsup did not yet widely exist in the 1860s, but other types did, such as mushroom catsup.