

Cheesy Spuds & Broccoli

1 lb. Bacon (cut into 1/2" slices)
1/2 large Red Onion (coarsely diced)
2 cans of Cream of Chicken Soup (16 oz.)
1 can of 7-Up
7-8 large Red Potatoes (cubed)
1 lb. Frozen Peas
1/2 lb. Grated Medium Cheddar Cheese
2 large bunches Fresh Broccoli

Cook bacon in Dutch Oven until crisp. Remove bacon & drain on a paper towel. Pour out most of the bacon grease & discard. Add diced onion & sauté. Add soup & 7-Up to the onion & stir. Add potatoes & stir until potatoes are well-coated.

Cook with 8 coals underneath oven & 16 on the lid until potatoes are barely tender. Stir in frozen peas & place cut broccoli pieces with stems down into potatoes. Cook until broccoli is tender.

Add grated cheese & cook until it melts. Sprinkle with crisp bacon. Serve.