

Beer Friend Potatoes with Cheddar Cheese

2 pounds new potatoes, thinly sliced
1 bunch fresh onions, chopped
¼ cup olive oil
½ cup beer
1 ½ cups grated cheddar cheese
salt and pepper to taste

In a frying pan, heat the olive oil on medium-high heat. When hot, add in the onions and cook for 2 minutes. Add in the potatoes, stir well, and cook 5 minutes. Turn down the heat to medium-low, cover the pan, and cook another 5 minutes (stirring occasionally). Add in beer, stir well, and cover and cook for another 3-5 minutes or until tender. When tender, turn off the heat, stir well, sprinkle the grated cheese on top, cover again, and let sit for 3 minutes or until the cheese is melted.