

Potatoes Au Gratin

Ingredients

Butter to grease the baking dish

2-1/2 pounds yellow potatoes (3 to 4), peeled and thinly sliced

1-1/2 teaspoons salt

1 teaspoon of garlic powder

1/4 teaspoon freshly ground black pepper

1 cup (4 oz) grated Italian cheese mix

2 cups heavy cream

Method

Preheat the oven to 350°F and set an oven rack in the middle position. Grease an 8-inch (or 2-quart) baking dish with butter.

In a large mixing bowl, toss the potatoes with, salt, pepper and garlic powder until evenly coated.

Arrange some of the potato slices, edges overlapping, in a single layer on the bottom of the prepared baking dish, and then pour a third of the cream over the potatoes.

Repeat with the remaining potatoes, and cream, forming 3 layers. Sprinkle the cheese over the potatoes.

Place in the oven and bake, uncovered, for about an hour, or until the potatoes are tender when pierced with a knife and golden brown on top. Let the dish settle on the counter for about ten minutes.

