

# West Coast Au Gratin Potatoes

**TOTAL PREP TIME:** 30 minutes

**TOTAL COOK TIME:** 1 hour 30 minutes

## AU GRATIN:

2 lg Russet potatoes, thinly sliced  
2 lg sweet potatoes, thinly sliced

1 med Onion, thinly sliced  
1/2 C Toasted pecans, chopped

## SAUCE:

3 T Butter  
3 T All-purpose flour  
1/2 t Salt  
1/4 t Black pepper

1 1/2 C Milk  
1/2 C Sweet Potato Pie tea, brewed and cooled  
1 1/2 C Shredded Cheddar cheese

**PREPARE THE POTATOES:** Preheat the oven to 375°F. Butter a 2-quart casserole dish. Layer half of the russet and sweet potatoes at the bottom of the prepared dish. Top with half of the onion slices. Repeat layers with remaining potatoes and onions.

**MAKE THE SAUCE:** In a medium saucepan, melt the butter over medium heat. Stir in the flour, salt, and pepper until smooth. Gradually whisk in the milk and Sweet Potato Pie tea. Cook, whisking constantly, until the mixture has thickened, about 3-5 minutes. Stir in the shredded Cheddar cheese until melted and smooth.

**ASSEMBLE THE DISH:** Pour the cheese sauce over the layered potatoes and onions. Cover the dish with aluminum foil and bake in the preheated oven for 1 hour. Remove the foil and bake for an additional 30 minutes, or until the potatoes are tender and the top is golden brown.

**ADD THE PECANS:** Sprinkle the toasted pecans over the top of the au gratin during the last 10 minutes of baking.