



Au Gratin Potatoes

SERVINGS: 8

PREPPING TIME: 35 MIN

COOKING TIME: 1 HR 30 MIN

Ingredients

- 4 oz ea (8oz total) of 2 different kinds of Argyle Cheese Farmer Aged Cheddar (Grace, Amazing Grace, Revival etc)
- 1 lb of Argyle Cheese Farmer cheese curd - chopped
- 1/4 cup flour
- 4 lbs of red potatoes (16 med/lg potatoes)
- 3 Tbsp butter
- 3 cups Ideal Dairy Just A2 Whole Milk



Directions

1. Shred aged cheddars and chop curd. Using the "pulse" function on a food processor works well to chop curd.
2. Combine all three cheeses in a large bowl. Add 1/4 cup of flour and toss to coat.
3. Slice potatoes, with skins left on, about 1/4 in thick using a knife or mandolin slicer.
4. Place half the potatoes in a greased 13X9" oven safe casserole dish. Its okay if they overlap slightly.
5. Sprinkle evenly with 3/4 tsp salt and 1/4 tsp of pepper.
6. Dot with half the butter, and cover with half of the cheese and flour mixture.
7. Layer on remaining potatoes, overlapping slightly. Dot with remaining butter.
8. Bring 3 cups of milk to a boil over med-high heat. Pour milk over potatoes.
9. Cover casserole with foil and bake until potatoes are tender about 45 minutes.
10. Remove foil. Cover with remaining cheese and bake an additional 45 - 60 minutes until top is golden brown and bubbling. Enjoy!!