

# The Kreuzer Kitchen

## Scalloped Potato Stacks

### Ingredients

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| <ul style="list-style-type: none"><li>➤ 4-5 medium to large yellow Yukon Potatoes</li><li>➤ 4 large Thyme sprigs (stripped off and remove sprig portion)<ul style="list-style-type: none"><li>➤ or 2 Tbs. dried thyme</li></ul></li><li>➤ 2 Tbs. dried Oregano</li><li>➤ 2 Tbs. fresh Sage minced</li><li>➤ 1-2 Tbs. Garlic Powder</li><li>➤ 1-2 Tbs. Onion Powder</li></ul> | <ul style="list-style-type: none"><li>➤ ¼ cup Asiago cheese</li><li>➤ ¼ cup shredded White Vermont cheddar Cheese</li><li>➤ ¼ cup shredded Parmesan cheese</li><li>➤ 1 melted stick of butter</li><li>➤ Pepper to taste</li></ul> |
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### Directions

- Pre-heat oven to 400 degrees F.
- Grease up 1 standard size muffin tin (12 cup) \*
- Using Kitchen Aid mixer Slider/Shredder attachment for the recipe slice potatoes into a bowl
- Add all spices to potatoes and mix in bowl (thyme, oregano, sage, garlic, onion)\*
- Melt stick of butter. Add to bowl and mix well
- Using shredder attachment shred Cheese (Asiago, White Vermont Cheddar, and Parmesan). Add a little at a time to bowl and mix in well with potatoes.\*
- Add pepper to taste and mix
- Add potatoes mixed with cheese to muffin tin and stack up until tin is full or a little over. If there is left over cheese in bowl sprinkle on top. Cover with foil and place in oven for 30 minutes.
- Remove foil from top of tin and reduce heat to 350 degrees F. Bake uncovered for 25-30 minutes for desired crispness. Enjoy!

### TIPS & TRICKS\*

- Depending on how large my potatoes are I will sometimes need 2 muffin tins.
- For spices I use what ever is growing in my garden or whatever dried spices I have. You can't go wrong with substituting a spice. Sometimes I will add dried minced garlic or shallots as well as dried scallions or dried paprika.
- I use what ever cheese I have in the fridge. I have used sharp cheddar and pepper jack as well. I like shredding my own cheese due to confirmation of gluten free products.