

Potatoes Fontina



Personal Chef Service

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 Best Caterer"

A fabulous side dish that makes savory potato pancakes with the leftovers

Serves 8

2 pounds potatoes, peeled		dash salt
1/4c butter, divided use	1/2c sour cream	8oz Fontina cheese, cubed
1 small onion, diced	1c Parmesan cheese, grated, divided use	1/4c herbed bread crumbs, divided use
4 garlic cloves, finely minced	2 eggs	

Cook potatoes in salted boiling water until tender. Drain and coarsely mash and set aside.

Preheat oven to 350.

Melt 2T butter in skillet. Sauté onions until soft. Add garlic and cook 1 minute. Add onion mixture, sour cream, half of the Parmesan, eggs and salt to the potatoes. Mix well.

Spray 9x9 baking dish with non~stick cooking spray. Sprinkle half of the bread crumbs over the bottom of the pan. Top with half of the potatoes. Sprinkle potato mixture with cubed Fontina cheese and top with remaining potato mixture.

Sprinkle remaining Parmesan and bread crumbs over top of potatoes. Dot with remaining butter.

Bake 40 minutes or until mixture is hot and bubbly. Remove from oven and let stand 10 minutes before serving.

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Debbie Spangler ~ Certified Personal Chef

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