

Scalloped Potatoes

Serves 4

2	lb	Yukon potatoes
1/2		Onion sliced
2	clove	Garlic
1	tbsp	Salt
1/4	tsp	White pepper
1/4	tsp	Nutmeg
1	cup	Milk
1	cup	Smoked gouda, shredded
1	cup	Gruyere, shredded

1. Mix together salt, pepper, nutmeg, cheeses and milk in large bowl
2. Slice potatoes, onions and garlic, put into milk mixture
3. Layer potatoes and onions into parchment lined baking sheet
4. Pour in all liquid
5. Bake covered at 350 degrees for approximately 90 minutes, or on barbecue with indirect heat
6. Remove from oven, press while cooling
7. Refrigerate over night
8. Portion next day, reheat as needed