

Parmesan Potatoes Au Gratin

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Servings: 9

Preparation Time: 20 minutes

Bake Time: 1 hour 30 minutes

2 cups Parmesan cheese, grated

1 tablespoon minced fresh thyme OR 1 teaspoon dried thyme

1 tablespoon lemon peel, grated

1/2 teaspoon salt

1/2 teaspoon pepper

2 pounds red potatoes, very thinly sliced

2 1/2 cups heavy whipping cream

Preheat the oven to 325 degrees.

In a bowl, combine the Parmesan, thyme, lemon peel, salt and pepper.

Layer a third of the potatoes and 2/3 cup of the cheese mixture in a greased 8-inch square baking dish.

Repeat the layers.

Top with the remaining potatoes.

Pour the cream over the top.

Sprinkle with the remaining cheese mixture.

Cover and bake for 65 minutes.

Increase the temperature to 375 degrees.

Uncover and bake for 25 to 30 minutes longer or until the potatoes are tender and the top is golden brown.

Let stand for 10 minutes before serving.

Per Serving (excluding unknown items): 389 Calories; 30g Fat (68.0% calories from fat); 11g Protein; 21g Carbohydrate; 2g Dietary Fiber; 105mg Cholesterol; 480mg Sodium. Exchanges: 1 Grain(Starch); 1 Lean Meat; 0 Fruit; 0 Non-Fat Milk; 5 1/2 Fat.