

# Two Potato Gratin

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*2 large russet potatoes,  
peeled and thinly sliced  
1 tablespoon minced fresh  
rosemary (or 2 teaspoons  
dried, crumbled)  
2 sweet potatoes, peeled  
and thinly sliced  
1 1/2 cups whipping cream  
1 cup grated Swiss cheese  
1/3 cup grated Parmesan  
cheese*

Arrange half of the russet potatoes in a 8x8x2-inch glass baking dish. Season with salt and pepper. Sprinkle 1/4 of the rosemary over the potatoes. Top with half of the sweet potatoes. Season with salt and pepper. Sprinkle 1/4 of the rosemary on top.

Repeat the layering with the remaining russet and sweet potatoes, seasoning each layer with salt, pepper and rosemary.

Pour the cream over the top of the casserole. Cover tightly with plastic wrap.

Microwave on HIGH until the potatoes are tender, about 18 minutes.

Sprinkle both cheeses over the potatoes.

Microwave, uncovered, on HIGH until the cheese melts, about 3 minutes.

Cool for 10 minutes.

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Per Serving (excluding unknown items): 1743 Calories; 141g Fat (71.5% calories from fat); 26g Protein; 101g Carbohydrate; 10g Dietary Fiber; 510mg Cholesterol; 668mg Sodium. Exchanges: 6 Grain(Starch); 1 1/2 Lean Meat; 1 Non-Fat Milk; 27 Fat.