



Another delicious recipe from
Tanya's Kitchen

3 Potato Au Gratin

Ingredients

2 large white baking potatoes
2 large American sweet potatoes
5 large Puruvian purple potatoes
1 lb. shredded Greyre cheese
2 eggs
1 pint heavy cream
Salt and pepper to taste

directions

- Wash and peel all potatoes. Slice the potatoes very thin and place in cold water
- In the bottom of the baking pan, start with a layer of white potatoes, then a layer of sweet potatoes, and finally a layer of purple potatoes. Season with salt, pepper and sprinkle with cheese. I like to use Greyre cheese because it's great melting cheese and it has a softer taste and texture
- Make a second layer of white potatoes, sweet potatoes, purple potatoes, salt and pepper, and cheese
- Beat two eggs and the pint of heavy cream together and pour evenly over the entire dish
- Tap the potatoes gently to ensure that the egg and cream mixture had spread evenly throughout the layers
- Bake in the oven at 350 degrees for about one hour
- You can check to see if the potatoes are done by sticking them to a knife. The knife should be able to go through all the layers easily.
- You can find all these ingredients at all your Foster's Food Fair IGA stores