



CHEESY SCALLOPED POTATOES

Kathleen Hogue



4 Tbl butter, divided

6 medium potatoes

¼ tsp garlic powder

2 oz mild cheddar cheese

3 oz Gruyere or Swiss cheese

⅛ tsp salt

½ tsp black pepper

1 cup milk

Melt 2 Tbl butter in the bottom of a 7x11 glass baking dish. Peel and thinly slice potatoes. Arrange half the potatoes in the dish. Sprinkle with half the garlic powder, cheeses, salt, pepper and 1 Tbl butter. Repeat a second layer. Heat milk for 2 minutes in microwave and pour over potatoes. Bake uncovered at 425° for 30 minutes - then at 350° for 10 minutes until potatoes are tender and top is browned.