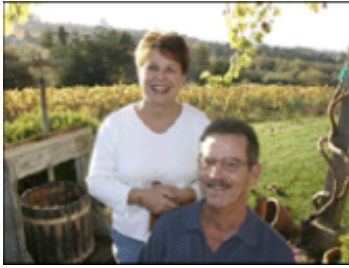


Chef from the Hood Recipes



Chef:

Brad and Kathy Benedetti

Recipe:

Scalloped Yukon Gold Potatoes with Fuji Apples & 4 Cheeses!

Ingredients:

2 cups thinly sliced (unpeeled) Fuji apples, (2 medium apples)
6 cups thinly sliced (unpeeled) Yukon Gold potatoes (8 to 10 medium sized potatoes) (potatoes & apples sliced approx. 1/8")
Cheeses crumbled and/or grated: 6 ounces Brie cheese
4 ounces English White Horseradish Cheddar
4 ounces Treasure Cave Gorgonzola OR Cowgirl Creamery Blue
salt & fresh ground black pepper to taste (Salt sparingly!)
Clover Butter enough to generously grease a 9x14" casserole
1 quart (4 cups +/-) low-fat or whole milk or half & half
(OR you may use 1 quart of chicken broth)
2 to 3 ounces grated Asiago OR Parmesan cheese

.. Kathy Benedetti loves any dish with potatoes in it. When she was first married, she counted on her 'Cooking for Two' cookbook to come up with interesting ways to serve the humble and inexpensive potato. Thirty-seven years, 3 children and 4 grandchildren later, she's elevated the potato to high art. Be warned! If you choose to make her over-the-top potato casserole for Thanksgiving, it might outshine the bird! You'll find all the unusual cheeses Kathy likes to use in this casserole, plus Yukon Gold Potatoes and Fuji Apples at Fiesta and Pacific Markets.

.. Preheat oven to 350°. Wash potatoes, wash and core apples. Slice unpeeled potatoes and apples into thin 1/8" slices with a food processor or sharp knife. Grate and/or crumble cheeses into separate piles. Butter the casserole. Start building layers (with everything except the Parmesan and milk). Overlap potato slices first, then add brie, then apple slices, then cheddar, etc. Sprinkle a bit of salt and pepper on each layer as you go. Make sure you end up with potatoes on the top layer. Carefully pour in milk or half & half (or broth) until liquid reaches the top layer. (Don't pour in so much that your slices float - use a quart, more or less.) Sprinkle grated Parmesan over top. Cover with foil and place in 350° oven for 45 minutes. Remove foil and continue baking for another 15 minutes or until the top is bubbly and golden brown. Let it rest a little bit before serving. Serve warm right from the casserole. Serves 10 - 12.