

Potatoes Au Gratin

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From the Northern Exposure Cookbook

Serves 8

220 calories/9 points per serving

You can lower points/calories by using light butter and reduced fat cheese.

- 2 Tbsp butter, at room temp
- 6 large potatoes, peeled and cut into 1/8 inch slices
- 1 cup shredded Swiss Cheese
- 1 tsp salt
- 1/2 tsp ground black pepper
- 1/2 cup milk

1. Preheat oven to 375°
2. Coat the inside of a casserole dish with the butter. Layer half of the potato slices across the bottom of the dish and sprinkle half the cheese and half the salt and pepper on top. Layer the remaining potatoes and top with the rest of the cheese and salt and pepper. Pour the milk over all.
3. Cover with foil and bake for 50 minutes. Remove foil and continue baking until cheese has browned (about 5 minutes)

Side Dish
potatoes