

# SWISS ANNA POTATOES

Chef Scott McFarland, Heidel House, Green Lake, Wisconsin

**Yield:** 6 servings

## *ingredients*

- 8 ounces clarified butter
- 3 tablespoons garlic, minced
- 6 Russet baking potatoes (skin on), thinly sliced (approx. 1/8")
- 16 ounces (4 cups) **Grand Cru Gruyère**, shredded

## *method*

- Preheat oven to 350° F and butter a 9" x 9" casserole dish or six individual ramekins.
- Mix together butter and garlic.
- Shingle potatoes in one layer in dish. Liberally brush with garlic butter, and sprinkle with 1/2 of **Grand Cru Gruyère**. Repeat until all potatoes have been used.
- Cover dish(es) with aluminum foil and bake for 45 minutes or until potatoes are tender; uncover and bake for an additional 5 – 10 minutes. Allow to rest for 10 minutes before serving.

***"My absolute favorite cheese is Grand Cru Gruyère. I love it in Swiss Anna potatoes and mac 'n cheese. My daughter is crazy about Gruyère, too. She gets so excited when I bring it home...but I have to be careful not to leave her alone with it, since she's been known to eat an entire wedge."***

Kerry Olson,  
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