



Uploaded to the VFC Website

▶▶▶ June 2015 ◀◀◀

This Document has been provided to you courtesy of Veterans-For-Change!

Feel free to pass to any veteran who might be able to use this information!

For thousands more files like this and hundreds of links to useful information, and hundreds of "Frequently Asked Questions, please go to:

[Veterans-For-Change](#)

If Veterans don't help Veterans, who will?

Note:

VFC is not liable for source information in this document, it is merely provided as a courtesy to our members & subscribers.



Potatoes Au Gratin

- 4 Large russet potatoes, peeled, halved and sliced very thin
- 1 Tsp salt
- 1/2 Tsp fresh ground pepper
- 1/2 Tsp nutmeg
- 8 Ounces gruyere cheese or 8 ounces quality swiss cheese, shredded or sliced thin
- 4 Ounces sharp cheddar cheese, shredded or sliced thin
- 16 Ounces chicken broth
- 4 Tbsp butter

- 1) Preheat oven to 450 degrees.
- 2) Grease 8 by 8 baking dish.
- 3) Toss potatoes with salt, pepper, nutmeg.
- 4) Layer potatoes in dish.
- 5) Sprinkle with cheese.
- 6) Repeat layers ending with potatoes.
- 7) Cover with broth and dot with butter.
- 8) Bake uncovered 15 minutes.
- 9) Reduce heat to 350 degrees and bake 1 hour, or until top is golden and crusty.
- 10) Serve immediately.

Makes 8 Servings

