



Dairy Isle Cheesy Skillet Potato Au Gratin

Ingredients

- 2 lbs of potatoes – 1/4 inch sliced rounds
- 2 tbsp of Dairy Isle butter
- 1 tbsp of olive oil
- 1/4 cup sliced green onion
- 1/4 cup diced red pepper
- 2 cloves of crushed garlic
- 1/4 cup of Dairy Isle aged cheddar
- 1/4 cup of Dairy Isle mozzarella cheese
- 1/4 cup of Dairy Isle marble cheese
- Salt and pepper to taste

Method

1. Wash the potatoes and cut into 1/4 inch thick sliced rounds.
2. In a pot of boiling water, blanch your potatoes until 3/4 of the way cooked.
3. Remove potatoes from water and place on paper towel to remove moisture.
4. In a cast iron skillet, add butter and oil over a medium heat.
5. Add garlic, green onions and peppers to sauté in the butter and oil.
6. Add in sliced potatoes and begin to brown the potatoes.
7. Sprinkle all of the cheese over top of the potatoes, shut off the burner and allow for the cheese to melt together.
8. Season with salt and pepper to taste.
9. Serve and Enjoy!

Extras:

- Cooking method for this skillet can be used over the regular stove top, on the grill or over an open fire while camping.
- Serves 4-6 people.