

# SAGE culinary studio

## Potatoes Au Gratin

### Ingredients

- 7-8 cups of sliced potatoes
- 1 ½ cups sour cream
- 1 ½ cups shredded Fontina cheese or other smooth and mild cheese
- salt and pepper to taste
- 1 tbsp. unsalted butter
- 1 cup Panko or dry bread crumbs

### Directions

Preheat oven to 350 degrees. Lightly grease 9X13 casserole dish. Steam potatoes for 10 minutes then place in large bowl. Stir cheese and sour cream (and salt and pepper, if used) into the potatoes. Put mixture in casserole dish. Melt butter in a small pan. After melted, remove from heat and stir in Panko or bread crumbs. Sprinkle bread crumbs over potato mixture and bake for 45-50 minutes. Serves 6-8