

## COOKING WITH THE CLASSICS' "POTATO & FUGUE"



Chef Heather's potato dish in the spirit of Bach's own Potato Sonata...

### Ingredients

- 4 to 5 potatoes, sliced
- 12 oz of smoked Gouda cheese, grated
- 1 small onion, grated
- 8 oz sour cream
- 1 tsp fresh chives
- 1 tsp paprika (preferably smoked paprika)
- salt & pepper to taste
- 1 cup milk
- cooking spray

## **Steps:**

Pre-heat oven to 350 degrees F

Combine onion, cheese, potatoes in a large bowl.

Add paprika, chives, salt, pepper and sour cream and toss well.

Place ingredients in a 9"x 13" baking pan (pre-sprayed with cooking spray) and pour the milk all over it.

Bake at 350 degrees F for 30 to 40 minutes or until the potatoes are soft or the top is golden brown.

Note: potatoes will be firm, "al dente." If you prefer a softer finish to your potato, bake for 60 to 65 minutes total instead.



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