

Kartoffelgratin

Potatoes with Cheese



Ingredients:

1. 4 or 5 Red or Yellow Potatoes
2. a pint of Heavy or Whipping Cream
3. A gob of Green Onions or Chives
4. 1 ½ Cups Cheese.....your favorite. The cheeses I happen to have in the fridge today are Havarti, Gouda and Swiss
5. Butter or Margarine

6. Black Pepper
7. Nutmeg
8. Other possible (optional) seasoning: Fennel,
Dill, Bacon Bits,



Arrange some Potato and Cheesy looking things on your work table and pour yourself a glass of Wine.



Roll the Green Onions or Chives (or both) into a ball.



Now, cut them into many, many itty bitty pieces.



Cut the Potatoes in half and lay them, flat side down on your chopping board.



Place them side by side and Slice them in little wedges about $\frac{1}{4}$ inch thick.



Boil them in a nice Green sauce pan and when they still resist, but can be pieced with a fork, turn off the heat. Don't let them cook until they fall apart. They should not taste raw but they should still be firm enough to hold their shape.



Run cold water on them to stop the cooking.



Smear, dab, goo or grease a casserole dish with
Butter or Margarine.



Dump in the Potatoes.



Add some more Butter or Margarine.



Cover the Potatoes with the Cream.



And now for my \$2.69 word: Gently **Fold** in the Chives and Black Pepper or Green Onions. Don't just diddly dump them in any old way and smush them around.....but **Fold** them in. Actually if I was smart, I would have mixed them with the Potatoes before I dumped them in the Casserole. Anyway the idea is to get them in there (along with any other seasoning you might want to add, e.g. Nutmeg, Black Pepper etc.) without breaking up the Potatoes.



Spread the Cheese all over the top. I grated it but you don't have to.



Poke it in the oven, set the heat to °350, watch it and take it out when the Cheese starts to brown.



I'm dumb and I easily forget things so I try to remember to set a timer so that I won't burn stuff. Sometimes I wonder around the yard looking for my mind. The other day it rained real hard and made a big pile of leaves. I poked around in it and sure enough, there was my mind, buried under that pile of leaves. It was all wet. I seem to vaguely remember adding some crumbled up, Sun Dried Tomatoes to this Potato thing.....that would be good.



You could serve the Potatoes with plenty of Pills for us old poots, a TV remote, some Dark Beer, Cabbage, some Pierogi and a nice Wiener Würstchen.

Guten Appetit!