

Blue Cheese & Rosemary Scalloped Potatoes

This recipe makes a lot--once you've tasted it, you'll be glad it does. These potatoes are fabulous to have around as leftovers!

Serves 8 - 12

5 pounds Washington Russet potatoes
2 teaspoons salt
1/2 teaspoon black pepper
1 1/2 teaspoons minced fresh rosemary
3/4 cup crumbled blue cheese
3/4 cup grated Parmesan cheese
1 cup Washington sour cream
2 cups Washington cream
1 teaspoon salt

Preheat oven to 350° F. Butter a 9- by 13-inch glass baking dish.

Peel and slice the potatoes into 1/4-inch slices. Toss them in a large bowl with the salt, pepper and rosemary. In a small bowl toss together cheeses.

Layer half the potatoes in the buttered baking dish. Sprinkle with half the cheese mixture and top with remaining potatoes.

In a bowl, whisk together remaining ingredients and pour over potatoes. Tap the baking dish on the counter to spread out the sauce and help release any air bubbles. Sprinkle with remaining cheese mixture.

Bake potatoes for about 1 hour and 15 minutes, or until browned and completely tender all the way through when poked with a knife.

Serve immediately. You can also make these in advance and store, covered and refrigerated, for 4 - 5 days. Bring to room temperature then reheat in a 350° F oven until hot.

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