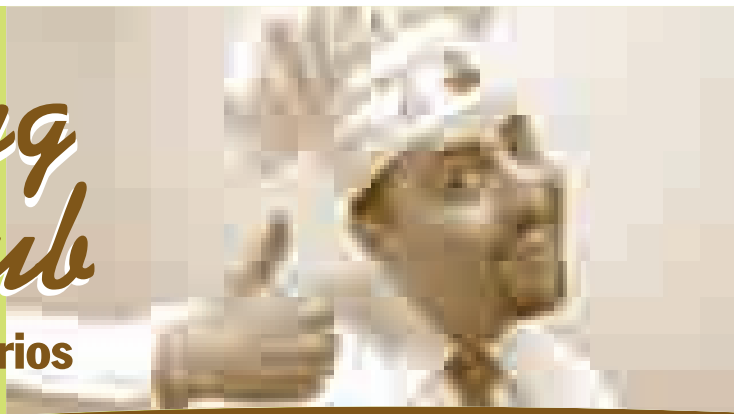


Cooking with the Club

by Chef Robert Larios



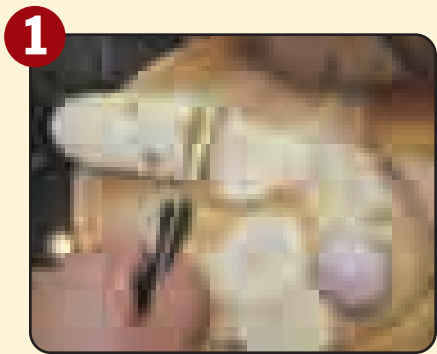
Send Us Your Recipes!

If you would like your recipe published in the next issue of *Alive!*, you may fax your recipes to (213) 620-0398 or e-mail us at talkback@cityemployeesclub.com.



Two Cheeses for These Spuds

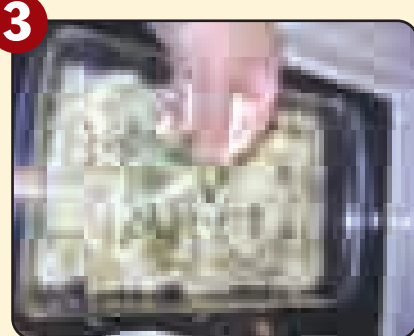
DIRECTIONS:



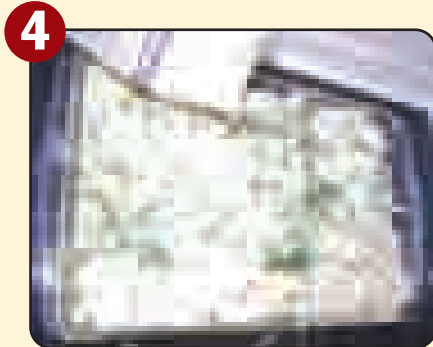
Dice and mince the garlic; peel the potatoes; and dice the scallion.



To keep the potatoes from turning color, place them in a large bowl with water to let soak.



Add olive oil to grease the bottom of a large glass or ceramic dish or pan and then add a layer of potatoes. Add salt and pepper, and a sprinkle of garlic, scallion, parsley and cheeses.



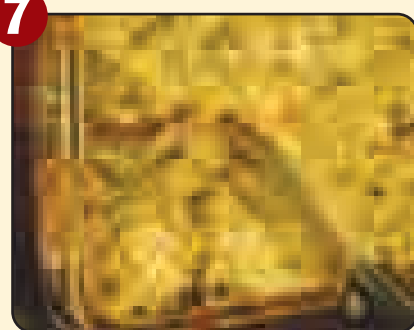
Keep using this process of layering until you reach to the rim of the dish. Use any remainder of the cheese and add the half and half (or buttermilk) and the whipping cream (or heavy cream). Only use enough to soak about one-quarter of the dish. Too much and it will boil over in the oven, so care must be taken.



Cover the baking sheet with aluminum foil and place in the oven at 375 degree F for about 30 minutes or until golden brown.



Once thoroughly cooked, let the dish cool.



Cut into squares.

Potatoes are an ancient food source used widely in most of today's cooking methods -- baked, steamed, sautéed, fried and roasted.

In this recipe, potatoes are used in a dish called potatoes *au gratin* -- I think most of us have had them before. However, I've changed it up a bit with the use of two cheeses, whereas most dishes of this type use only one type of cheese. Here I use extra sharp cheddar and bleu cheese. Feel free to experiment with other cheeses as well.

You might even consider sprinkling Parmesan cheese on the potatoes. *Au gratin* is just a fancy way of saying that the dish will be topped with cheese or bread crumbs. You're also free to use a different potato, but I like the consistency of the russet potato.

Cheesy Easy Potatoes Au Gratin

INGREDIENTS:

- 6 cloves garlic
- 1 scallion
- 4 large russet potatoes
- 1 pound extra sharp cheddar cheese, grated
- 1/4 cup crumbled bleu cheese
- 1/2 pint whipping cream
- 1/2 pint half and half or buttermilk
- Salt and pepper to taste
- 4 tbs parsley
- Extra virgin olive oil



Cooking Tidbit: Feel free to grease the bottom of the dish with butter or cooking spray instead of olive oil, if you desire. The key is that it must be greased to avoid burning the bottom of the potatoes.

[A Cook's Dictionary]

Gratin:

Au gratin is any dish topped with cheese or breadcrumbs, mixed with bits of butter, then heated in the oven or under the broiler until brown and crispy. The terms *au gratin* or *gratinée* refer to any dish prepared in such a manner. Special round or oval *gratin* pans and dishes are ovenproof and shallow, which increase a dish's surface area, thereby ensuring a larger crispy portion for each serving.

— From the *The New Food Lover's Companion*, Sharon Tyler Herbst, 1995, Barron's Educational Series.

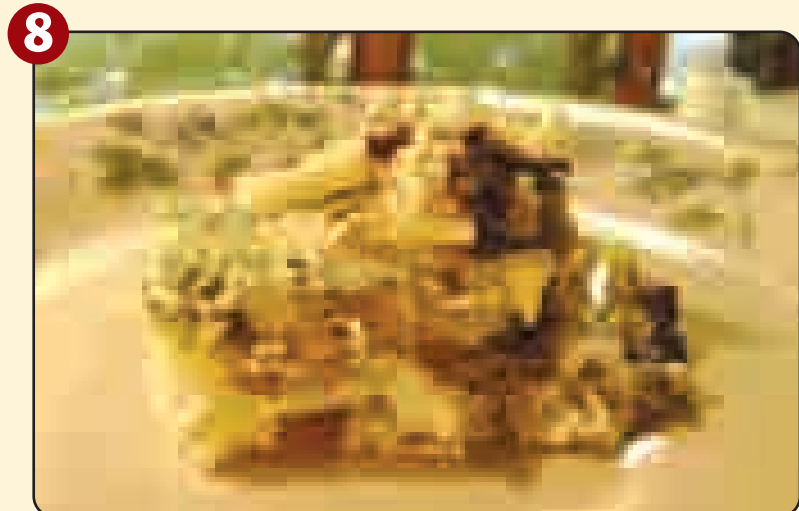


Plate and serve. Enjoy!