



Christmas Traditions
(what would they be without our Family Favorite Recipes)

**Blue Cheese and Rosemary
Scalloped Potatoes**
A Schwartz Christmas Tradition

Heart of the Savior Ministries Inc.

INGREDIENT LIST

Blue Cheese and Rosemary Scalloped Potatoes

5pounds	russet potatoes
2 tsp	salt
½ tsp	black pepper
1 ½ tsp	minced fresh rosemary
¾ cup	crumbled blue cheese
¾ cup	grated parmesan cheese
1 cup	sour cream
2 cup	cream
1 cup	salt

DIRECTIONS

Preheat oven to 350° F and butter a 9x13 inch glass baking dish

1. Peel and slice the potatoes into ¼ inch slices. Toss them in a large bowl with the salt, pepper and rosemary.
2. In a small bowl, toss together cheeses.
3. Layer half the potatoes in the buttered baking dish. Sprinkle with half the cheese mixture and top with remaining potatoes.
4. In a bowl, whisk together sauce ingredients and pour over potatoes.
5. Tap the baking dish on the counter to spread out the sauce and help release any air bubbles. Sprinkle with remaining cheese mixture.
6. Bake potatoes for about 1 hour and 15 minutes, or until browned and *completely tender* all the way through when poked with a knife.
7. Serve immediately.