

Parmesan and Garlic Potato Stackers

Ingredients

6 Russet potatoes, medium-sized
16 oz. Heavy Cream
6 oz. Fresh Grated or Shredded Parmesan Cheese
1 Tbs Garlic Powder
1 tsp Kosher Salt
1 tsp Ground Black Pepper

Sour Cream, for serving (optional)

Preparation

Preheat oven to 375 F degrees

In a large bowl mix together the heavy cream, parmesan cheese, garlic powder salt and pepper. Set to the side where you will be sliding your potato.

Using a mandolin, slice potatoes to be no thicker than an eighth inch thick. It can be thinner like potato chips if your mandolin only has one thickness for slicing. (If you do not have a mandolin you can slice by hand).

As you slice each potato, submerge in the cream mixture. Once you have sliced all the potatoes, store to ensure that all potatoes are covered in the cream and cheese.

Spray your muffin tin with a butter-based cooking spray, or grease with butter by hand but make sure the area for each stack is completely greased.

Grab a handful of sliced potato and form into a nice stack and place in the muffin tin. Completely filling to about a 1/2 above the cup surface. Repeat until all cups are filled. If you have extra potato, you can add to your stacks or start a new tin. If you have empty cups be sure to fill the cup halfway with water to avoid burning the pan.

If you have extra cream mixture remaining in the bowl, I pour it into the cups as evenly as I can.

Place the potato stacks in the oven for an hour or until they are completely cooked and nicely browned.

Immediately run a butter knife or offset knife around each tin to break loose from the pan. Use a spoon or offset knife to remove from pan and serve. Pass sour cream as a topping, if you so desire.

