

Four Cheese Potato Casserole

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Sauté butter and thinly sliced onions until translucent. Slice potatoes in thin slices (au gratin style).

In a deep, greased casserole dish, layer bottom of casserole with potatoes, cover with some of the sautéed onions, salt and pepper to taste, sprinkle with one of the cheeses until covered. Repeat another layer of potatoes, onions, seasoning and another selection of cheese. Complete the top layer once again with potatoes, onions, seasoning and the third cheese. Pour milk to cover all of the layers. Sprinkle breadcrumbs and parmesan cheese on top. Bake in a 350 degree oven for about an hour or until top is brown and bubbly.

Alternatives – add diced jalapenos to “kick it up a notch,” or use low-fat mozzarella, Swiss and cheddar cheeses with 2% milk to reduce calories.

NORTHEAST OHIO Catholic RECIPES

Ingredients

- 7 large potatoes
- 1 cup grated cheddar cheese
- 1 cup grated Swiss or gruyere cheese
- 1 cup grated pepper cheese or mozzarella cheese
- 1 large onion
- 3 cups of milk
- ¼ cup breadcrumbs mixed with parmesan cheese
- 1 stick of butter
- Salt and pepper to taste

