

# David's Potatoes Au Gratin

*(Old Rotten Potatoes!)*

shredded Asiago cheese

shredded cheddar cheese

large russet potatoes

heavy cream

salt & pepper

Peel and slice the potatoes on the thin side, no more than  $\frac{1}{4}$ " thick.

Generously grease whatever casserole dish you're using with butter.

Layer the potatoes in the casserole dish, salt and pepper sparingly, spread with Asiago cheese, then more potatoes, salt & pepper, then cheddar cheese, etc.

Before the last layer of salt & pepper and cheese, slowly add the cream wetting all the potatoes until it touches the top layer of potatoes so that they look like they're floating.

Then salt & pepper sparingly once more and add the last layer of cheese.

Cook in a 350° oven for about 2 hours. The top of the casserole should be browning, but not burned.