

# Bleu Cheese and Rosemary Scalloped Potatoes

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I got this recipe from the newspaper. Since I live next door to Idaho, there is a lot of potato pride. The first time I made them was for a holiday dinner. There were so many compliments that the poor turkey was ignored. I was invited back a few weeks later for Christmas, and so were my potatoes. That was about five years ago, and it's now a tradition that I spend all the holidays with those same friends as long as I bring the potatoes. These potatoes have also gotten me invited to countless potlucks and holiday dinners.

**5 lb. russet potatoes**  
**2 t. salt**  
 **$\frac{1}{2}$  t. black pepper**  
 **$1\frac{1}{2}$  T. fresh rosemary, minced**  
 **$\frac{3}{4}$  C. bleu cheese, crumbled**  
 **$\frac{3}{4}$  C. Parmesan cheese, grated**  
**1 C. sour cream**  
**2 C. cream**

1. Preheat oven to 350 degrees. Butter a 9x13" glass baking dish. 2. Peel and cut the potatoes into one-fourth inch slices. Toss them in a large bowl with the salt, pepper, and rosemary.

3. In a small bowl, toss together cheeses. 4. Layer half the potatoes in the buttered baking dish. Sprinkle with half the cheese mixture and top with remaining potatoes. 5. In a bowl, whisk together sauce ingredients and pour over potatoes. 6. Tap the baking dish on the counter to spread out the sauce and help release any air bubbles. Sprinkle with remaining cheese mixture.

7. Bake uncovered potatoes for about one hour and fifteen minutes, or until browned and completely tender all the way through when poked with a knife. Serve immediately.

*The Femme Responds: And we will echo how savory this dish is! Every time we serve it, we get requests for the recipe. Rosemary also seems to be a popular seasoning for potatoes as evidenced by the next two recipes.*