

Super Potato Pie

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Servings: 6

3 pounds Yukon Gold (or other yellow-fleshed) potatoes

1 cup heavy cream

1 1/2 cups milk

3 cups salt and vinegar chips

2 cloves garlic, peeled and thinly sliced

1/2 teaspoon onion powder

1 teaspoon rosemary

1 1/2 cups salt and vinegar chips

1/4 cup panko breadcrumbs

1/4 cup sour cream

2 tablespoons butter

1 tablespoon salt

1 teaspoon freshly ground black pepper

Preparation Time: 15 minutes

Cook Time: 1 hour

Preheat the oven to 400 degrees.

Peel the potatoes and cut them into quarters. Place the cut potatoes in a medium saucepan. Cover with water. Bring to a boil. Cook until the potatoes are soft, about 20 to 30 minutes.

In the meantime, in another pan, combine the heavy cream, milk, chips, garlic, onion powder and rosemary. Bring to a low simmer. Cook for 6 minutes to infuse all the flavors. Remove the pan from the heat. Set aside.

Place the chips in a food processor or crush them into crumbs using a pan. Mix in the panko breadcrumbs.

When the potatoes are done, drain the water. Using a ricer, hand mixer or potatoe masher, mash the potatoes. Add the cream/milk mixture, sour cream, butter, salt and pepper. Mix until soft and fluffy mashed potatoes.

Spoon the potatoes into a 9x6-inch baking dish, spreading the mixture out evenly. Sprinkle the crumb mixture generously over the top.

Bake in the oven on the middle rack for 10 to 15 minutes until the top is brown and crispy. Serve while hot.

Per Serving (excluding unknown items): 232 Calories; 23g Fat (85.7% calories from fat); 3g Protein; 5g Carbohydrate; trace Dietary Fiber; 77mg Cholesterol; 1155mg Sodium. Exchanges: 0 Grain(Starch); 0 Vegetable; 1/2 Non-Fat Milk; 4 1/2 Fat.