

Herbed Potatoes with Creamed Cheese

Unitarian Universalist Fellowship of Vero Beach, FL 2000

6 ounces Boursin cheese
3 ounces cream cheese
2 cups heavy cream
3 large cloves garlic,
minced
4 tablespoons parsley,
chopped
dash rosemary
dash thyme
3 ounces cream cheese
3 pounds red potatoes,
scrubbed and sliced thin
onion, sliced thin
salt (to taste)
pepper (to taste)
parsley (for garnish)

Preheat the oven to 400 degrees.

In an enameled saucepan, melt the cheese in the cream, stirring frequently with a wire whisk. Add the rosemary and thyme.

Butter a 9x13-inch baking dish. Line with overlapping rows of sliced potatoes, scattering onions as you build. Ladle half of the cream sauce over the potatoes. Repeat with a second layer of potatoes and cover with the remaining sauce.

Bake, uncovered, for one hour. (Check that the cheese on top does not scorch.)

Remove from the oven. Sprinkle with parsley.

Serve.

Per Serving (excluding unknown items): 4010 Calories; 310g Fat (67.6% calories from fat); 63g Protein; 272g Carbohydrate; 22g Dietary Fiber; 1038mg Cholesterol; 1907mg Sodium. Exchanges: 15 Grain(Starch); 3 1/2 Lean Meat; 1 Vegetable; 1 1/2 Non-Fat Milk; 60 Fat; 1/2 Other Carbohydrates.