

Garlic Potato Pie

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A simple and hearty dish that is perfect for weekday nights and chilly winter evenings. Potatoes, garlic, and milk are cooked into a delightfully delicious pie that is as simple to make as it is delicious. Serve with roasted vegetables or alongside steak for an unforgettable meal.

Ingredients:

1 lb of scrubbed boiling potatoes
6 cloves fresh garlic, sliced finely
1 cup of milk
¼ cup of breadcrumbs
3 tablespoons of grated Parmesan cheese
3 tablespoons of butter

Directions:

1. Preheat your oven to 375°F (180°C). Butter a 9" pie plate and set aside.
2. Slice potatoes thinly. Place a thin layer of potatoes in the pie plate. Add a layer of garlic, Parmesan and butter. Repeat until the potatoes are all used up. Reserve a small amount of butter and Parmesan cheese and set aside.
3. In medium saucepan heat milk (but do not bring to a boil) and gently pour over the potato pie.
4. Top with breadcrumbs and remaining cheese and butter. Bake for 1 hour, until the potatoes are tender and top has turned golden brown.

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