

Cheesy Potato Stacks

Serves six as a side dish



Cheesy Stacked Potatoes Ingredients

- 1 tablespoon olive oil
 - 2 pounds Yukon gold potatoes
 - 2 tablespoons butter
 - 4 cloves garlic, minced
 - 1 ¼ cup half and half
 - ½ teaspoon salt
 - ¼ teaspoon freshly ground black pepper
 - ¾ cup grated parmesan cheese
- 2 tablespoons chives, finely chopped

Steps

1. Preheat oven to 350°F.
2. Brush a muffin tin with olive oil.
3. Melt the butter in a small saucepan over medium heat until melted. Add the minced garlic and stir vigorously so the garlic doesn't burn (just about 20 seconds). Add the half and half and continue stirring while cooking for another two minutes. Season with salt and pepper. Remove pot from heat.
4. Peel the potatoes. Trim the base and place the potato standing up in one of the muffin cups to see how much of the potato needs to be trimmed. Alternatively you can use small circle cookie/biscuit cutters. As the muffin tin is fluted, you will have smaller pieces at the bottom and wider pieces at the top. You want to slice the potatoes into cylindrical shapes that are your ⅛" thick.
5. Place 3-4 potato slices in each tin trying to match the pieces so that they make a neat stack. Then spoon a little of the garlic sauce over each tin. Sprinkle each tin with parmesan cheese and add another 3-4 potato slices on top. Spoon more sauce on top of each tin (using up all the sauce) and add more grated parmesan cheese on top of each tin. Cover with foil and place muffin tin pan on a sheet pan (in case garlic sauce bubbles over) and bake for 40-55 minutes, or until potatoes are fork-tender.
6. Adjust the oven rack so that it's close to the top and remove the pan from the oven. Take off the foil and sprinkle a little more parmesan cheese on top. Broil for a few minutes (WATCH IT!!) to get a nice browning on top. Wait a few minutes before scooping out each potato stack and serve with chives while they are warm.