

Easy Potatoes Au Gratin  
Serves 6

6 large red potatoes, washed and sliced in 1/8 inch slices  
Garlic powder  
Onion powder  
Fresh ground pepper  
Salt  
2 cups of grated cheddar cheese  
¾ cup of cream  
½ cup of chicken stock (or veggie stock)

Preheat the oven to 350 degrees and butter a round casserole dish. Add one layer of potato slices, a shake of onion powder, garlic powder, fresh ground pepper, and just a pinch of salt. Next add a sprinkle of cheese.

Continue layering with potatoes, spices and cheese until all the potatoes have been used (mine took four layers). Once you add the final layer of potatoes (but before the spices) pour the cream and chicken stock, then add the onion, garlic, pepper, salt, and cheese.

Cook covered for thirty minutes and remove the cover for the remaining twenty or until the casserole is bubbling and the top has browned.