

Cheesy Scalloped Potatoes

Servings : 4

Amount	Measure	Ingredient - Preparation Method
2	pounds	small red potatoes
1/3	cup	tomato based bbq sauce
1	pound	applewood or hickory smoked thick cut bacon
1	teaspoon	ground cumin
		salt and pepper
1	medium	sweet onion - quartered and thinly sliced
8	ounces	cheddar cheese - grated
1/2	cup	skim milk
2	tablespoons	cilantro and chives - chopped

Preheat oven or grill to 400.

Wash potatoes and slice about 1/4" thick. Toss in BBQ sauce and marinate for about an hour.

In a large skillet over medium heat, cook bacon until almost crispy. Transfer all but 1 slice to a paper towel lined plate to cool. Fry remaining strip until crispy and add to plate. When cool, chop less crispy bacon into small bits and reserve crispy strip.

Use bacon grease to coat a deep 9x13 ovenproof glass or ceramic casserole dish. Cover the bottom with half the potatoes. Sprinkle with half the cumin, then season with salt and pepper. Add a layer of onions, then the chopped bacon, and half the cheese. Add the rest of the potatoes, sprinkle with the rest of the cumin, and add salt and pepper. Level with a spatula, then pour milk over top.

Cover and bake for 1 hour and 15 minutes. Remove cover and sprinkle remaining cheese on top. Bake for another 20 minutes. Garnish with bacon, chives and cilantro.