

Those Potatoes

Amount	Measure	Ingredient - Preparation Method
		Seasoning mix
3	tablespoons	chile powder
2	teaspoons	chile powder
2 1/2	teaspoons	paprika
1/2	teaspoon	ground nutmeg
		Potatoes
10	cups	potatoes (about 7 med-large) - peeled and sliced 1/4" thick
2 1/2	cups	peeled potatoes - grated
8	tablespoons	unsalted butter
3/4	cup	onion - grated
2	cups	chicken stock
1/2	cup	red bell pepper - diced
1/4	cup	fresh parsley - finely chopped
1	cup	milk
1	cup	heavy cream
3	cups	sharp cheddar cheese - grated
1	cup	monterey jack cheese - grated

Combine seasoning mix in small bowl.

Bring a large pot of water to a boil over high heat. Add the sliced potatoes, return to a boil, and cook until just firm-tender, about 2-3 minutes. Drain and rinse under cold water.

Preheat oven to 375.

Melt 4 tablespoons of butter in a 12 inch skillet over high heat. When it begins to sizzle, add the onions and cook, stirring occasionally until golden, 4-5 minutes.

Stir in 1 tablespoon of seasoning, the grated potatoes and the remaining butter. Cook about 5 minutes, scraping often with a spatula to keep crust from forming on bottom of pan.

Add 1 tablespoon of seasoning mix and 1 cup of stock and cook, scraping the bottom of the pan., until the mixture is thick, light brown and sticking to bottom of pan, 5-6 minutes.

Add peppers, parsley, remaining 1 cup of stock and remaining seasoning. Cook, stirring occasionally for 3 minutes.

Whisk in the milk, breaking up the grated potatoes. Bring to a rolling boil and cook, whisking occasionally, until the sauce is light brown, about 4 minutes.

Add the cream and return to a boil, whisking occasionally. Reduce the heat to low and simmer, whisking occasionally, until very thick, 4-5 minutes.

Add 1 cup of cheddar and all of Monterrey Jack and cook, whisking, until the sauce returns to a boil. Remove from heat.

Pour a thin layer of sauce over the bottom of a large, deep casserole dish, about 10x10x4. Add the sliced potatoes and pour the remaining sauce over them. Sprinkle the top with remaining 2 cups of cheddar.

Bake, uncovered, until brown and bubbly on top, about 25 minutes.