

# TIM FARMER'S COUNTRY KITCHEN

## GRUYERE POTATOES

*15 - 20 Red Potatoes*

*1 cup cream*

*Dry shallots*

*Smoked paprika*

*1 cup gruyere cheese*

*1 cup Swiss cheese*



Slice potatoes thin and layer on baking sheet flat. In sauce dish, heat cream with seasoning until bubbling and remove from heat. Sprinkle cheese on potatoes until covered and pour cream over top as well. Season with extra paprika and place in oven at 375 degrees for 45-60 minutes, until brown.