

# Tim Farmer's Country Kitchen

## GRUYERE POTATOES

*4 potatoes, sliced thin  
1 cup whipping cream  
½ teaspoon red pepper flakes  
½ teaspoon salt  
1-2 cups shredded gruyere cheese*

Heat whipping cream and seasoning until it comes to slow boil. Add potatoes and cook 2-3 minutes. Pour half of potatoes in greased baking dish and top with half of cheese. Pour remaining potatoes and top with rest of cheese. Cook at 350 degrees for 1 hour.



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