

FROM SCRATCH HOMEMADE CHEESY

Ingredients: POTATOES

- 5-8 Large Potatoes
- 1 Onion Diced
- 1 Cup Green/Red Peppers Diced
- 2 Garlic Cloves Chopped
- 3 Tbsp Lard (butter/oil)
- 2 Tsp Salt
- 1 Tsp Pepper
- 4 Tablespoons Butter
- 1 Cup Milk
- ½ Cup Greek Yogurt
- 2 Cups Cheddar Cheese (divided by half)



Directions:

1. Dice up potatoes and boil in water until just becoming fork tender (and drain)
2. In the meantime make the sauce in a separate (large) pan - saute onions, garlic, and peppers in Lard/butter/olive oil
3. Sprinkle in spices
4. Next add butter, milk, and yogurt.
5. Next add in the cheese until melted
6. Add in the cooked potatoes and mix
7. Cover with cheese and place in a preheated oven at 350° F and bake for approx. 30 minutes.
8. Optional: Broil for 5 minutes to get the cheese on top to turn brown and crispy!

