

Potatoes Romanoff

Chef John Schenk transforms spuds into a tasty and comforting winter dish

INGREDIENTS

- 4 pounds grated whole baked potatoes (6 large 50-count Idaho potatoes)
- 1 1/2 cups minced shallots
- 5 cups grated white Cheddar cheese
- 3 cups sour cream
- 1/1 Tbs./Tsp fine salt
- 1/2 Tsp. ground white pepper

DIRECTIONS

In a large mixing bowl, combine the grated potato, shallots and 4 cups of the Cheddar cheese. Season with the salt and pepper.

Fold in the sour cream by hand one cup at a time.

Well oil a 2.5-inch deep by 12.5 inch-square baking dish.

Place the potatoes Romanoff mixture in the pan without additional compressing.

Sprinkle the top with the remaining one cup of Cheddar cheese.

Bake in a 350-degree oven for 25 minutes until hot and cheese has browned.

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