

RICOTTA POTATOES

2 lbs. red skinned potatoes, unpeeled
1 tbsp. salt

1 cup ricotta cheese
½ cup chopped fresh parsley
Salt and pepper
Dash nutmeg
1 egg
1 cup heavy whipping cream
1 cup grated Swiss cheese

Preheat oven to 350*

Thinly slice potatoes and boil in water with salt for 1 minute. Drain and rinse. Combine ricotta cheese, parsley, salt, pepper, and nutmeg. In a separate bowl, beat egg lightly and add cream. Arrange 1 layer of potatoes in a buttered 9x13 inch pan. Dot with ricotta mixture. Sprinkle with Swiss cheese. Repeat layers. Pour egg and cream mixture over all.

Bake 45 – 60 minutes until potatoes are tender.