

## Buffet Potatoes

This is one of my favourite potato recipes for entertaining - make it ahead, pop in the oven and it waits very nicely if dinner is delayed.

Tricia Reid - Reid's Farm Market

6 large potatoes, peeled and cut up  
1/2 cup butter  
1 1/2 cups shredded Swiss cheese (or you could substitute cheddar)  
2 tablespoons chopped green onion  
1 1/2 teaspoon salt  
pinch pepper  
1 1/4 cups milk  
3/4 cup fine dry bread crumbs  
1/3 cup grated Parmesan cheese  
3 tablespoons butter, melted

Cook potatoes in a small amount of boiling water till tender. Drain and break apart with a fork (can be "chunks") Add 1/2 cup butter, grated cheese, onion, salt and pepper. Toss till mixed. Spread mixture in a greased rectangular baking dish (2 L). Pour milk over potato mixture.

Combine dry bread crumbs, Parmesan and melted butter. Sprinkle over potato mixture. Bake at 375 F (190 C) oven for 20 to 25 minutes, till hot and topping has browned. 6 generous servings.



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