



Bleu Cheese Dauphinoise

Chef Dennis Clay, formerly of *Inside Columbia's Culinary Adventures*

Ingredients

4 baking potatoes	onion powder
2 cups heavy cream	nutmeg
6 ounces crumbled Gorgonzola cheese	white pepper
2 cups Parmesan cheese	salt

Directions

Slice peeled potatoes very thin into a bowl with the cream in it. Toss to coat the slices with the cream. In a greased pan, alternate layers of potatoes, Gorgonzola cheese and Parmesan cheese; season each layer by sprinkling with the onion powder, nutmeg, white pepper and salt. Top the last layer with Parmesan. Bake at 350 degrees for 1 hour.