

Cheesy Smashed Potatoes

Although this sounds complicated, it's really quite straight-forward once you get going.

Ingredients

All ingredients are based on size of container and are easy to change for vegetarians:

5-10 lbs thin skinned potatoes (for a heartier dish you can use a thicker skin but they are harder to mix in)

a cup or two - Milk product of some kind with a high fat content or creamer ie:

½ and ½

Whole Milk

Whipping Cream

Non-dairy creamer (full fat)

Almond or Soy milk mixed with coconut oil (3:1 Milk:oil)

a few cups – Seasoned (oregano, parsley, basil, black pepper, dry hard cheese like Ramano)

- you could purchase the pre-seasoned breadcrumbs

bread crumbs or nut flour

Butter or Alternative as you layer

Cheeses:

¼ of the volume of milk product:

- Curd: (1 type) – Mix with milk product

Ricotta or small curd cottage

Brick – sliced thick and ¼"chunks: (all types) Found in brick form in the dairy section

About 1 cup each

Colby Jack mix

Colby

Monterey Jack

Cheddar

Swiss (mild)

Spices (*these are per pound of potatoes and do not need to be exact*)

¼ tsp Grated: (1 type) – Mix into spices

Romano, Asiago or Parmesan

½ tsp Onion Powder

1 tsp Garlic Powder

1 Tbs Parsley

½ tsp Marjoram

½ tsp Black pepper

1/8 tsp bullion (chicken, beef, or vegetable)

Sprinkle paprika (*for the top – don't mix with the other spices*)

* *you can add bacon, bacon bits, or crumble cooked sausage to taste, but it gets really salty.*

Directions

1. Wash and Cut (unpeeled) potatoes into chunks. Boil until soft when poked with a fork.

While the potatoes are cooking:

2. Butter the sides of your baking dish or crock pot
3. Coat bottom and sides with seasoned bread or nut crumbs (set aside)
4. Mix together your spices (set aside) (*with the hard cheese*)
5. Cut brick cheese into chunks and/or slices and put into separate bowls (set aside)
(they can all be in chunks, but if you do slices at least half must be in chunks)
6. Mix ricotta (or cottage cheese) in with milk product (set aside)
7. When potatoes are done, drain VERY well, so that there is very little moisture (*I have been known to blow a fan on them if they are too wet*) All the moisture in the dish should be coming from the additions of butter, milk and cheese.
8. Put a couple of Tbsp butter in bottom of mixing bowl
9. Add spices to mixing bowl
10. Add potatoes to mixing bowl
11. Add a couple more Tbsp of butter
12. Mix together until they have incorporated relatively evenly
13. Slowly add the milk mixture to cream the potatoes. You are looking for a sticky consistency with a slightly oily sheen. If they are getting too wet with the milk mixture stop adding it and use it for scrambled eggs. If the mixture is still too wet, you can thicken with flour (all purpose, tapioca, or arrowroot) one Tablespoon at a time.
14. Once the potatoes have been well creamed and are sticky and thick, pipe with large pastry bag or spoon small (*ping pong size balls*) into the bottom of the baking dish and spread in 1-2" layer – don't get frustrated if you start pulling up the breadcrumbs, it will be fine.
15. Add a few very small pieces of butter
16. Add your first layer of cheese by dropping the chunks over the potatoes spaced about 2" apart
17. Add more potatoes in a $\frac{1}{2}$ " layer over the cheese and butter.
18. Continue layering in this manner until all the cheeses and the potatoes are used or your baking dish is full.
19. Put several pads of butter on top of the potatoes and lightly press them in.
20. Sprinkle Paprika over top of buttered potatoes
21. Cover with a layer of seasoned bread or nut crumbs
22. Bake in oven or cook in crockpot on low, until heated all the way through and the sides start looking crunchy