



Scalloped Mexican Potatoes

Serves 4-6

Ingredients:

2 Large Russet Potatoes, Peeled
4 Poblano Peppers
8 Slices Pepperjack Cheese
1/2 Cup Mexican Crema
1/4 Cup Diced Yellow Onions
1 Cup Mexican Mixed Shredded Cheese

Preparation:

Preheat oven to broil.

About two hours before you begin this recipe you need to prepare the Poblano peppers. Place peppers on a cookie sheet and place under the broiler. It will take about 5 minutes until they start to blacken and blister. Turn over and broil for another 5 minutes. Remove from oven and wrap in foil and place foil pack in a large ziplock bag. Set aside and let steam until they are cooled.

Once cooled, remove the skin by gently peeling off. Remove the stem and rinse off seeds. Set aside. Preheat oven to 350°

Boil the peeled potatoes for about 20 minutes, then using a mandolin slice very thinly.

Spray a baking dish with cooking spray. Pour 1/4 Cup of the crema into the bottom of prepared baking dish. Add one layer of the sliced potatoes.

Next let place two slices of pepper jack cheese onto a pepper and fold in half, place on top of potatoes. Add another 1/4 crema on top off peppers and sprinkle with 1/2 cup of the shredded cheese.

Add another layer of potatoes and sprinkle of 1/2 tsp of Milford's Mexican Blast. Add the remainder of the shredded cheese and sprinkle with another pinch of the Mexican Blast.

Bake for about 45 - 60 minutes. Let cool for 20 minutes before cutting into so it can set up.

Enjoy!