

Potato Souffle Gratin

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This is a super easy way to dress up left over mashed potatoes. It is a recipe adapted from an episode of Julia Child's and Jaques Pepin's Cooking At Home. Serves 4.

Ingredients:

3 cups leftover mashed potatoes
2 eggs, beaten
1 cup grated cheese, parmesan, gruyere, or cheddar
salt and pepper, to taste

Directions:

1. Preheat oven to 350F.
2. Place all the ingredients in a food processor or a large bowl.
3. Blend them over high speed either in the food processor or with an electric mixer, until well combined, about 5 minutes.
4. Place into a 5 cup or large baking dish and bake for 40 minutes or until fluffy and browned.
5. Serve hot.

Author: Rachael Daylong