



## Potato Cheese Bake

- 8 large potatoes, peeled
- 2 cups grated hard cheese (Cheddar, Havarti, or Muenster)
- 3 eggs
- 1- 1 1/2 teaspoons salt
- 1/4 teaspoon pepper

1. Fill a large pot with water. Add potatoes. Cover. Bring to a boil. Reduce heat. Cook potatoes until soft, but not mushy (approximately 50 minutes). Drain.
2. Preheat oven to 350° F (180° C).
3. Place potatoes in a mixing bowl. Mash slightly so the potatoes are chunky and the pie will be airy. If you mash the potatoes too much, then the pie will be too dense.
4. Mix in cheese.
5. Add eggs and spices.
6. Pour into a greased baking pan.
7. Bake, uncovered, for 40 minutes, or until golden brown on top.

