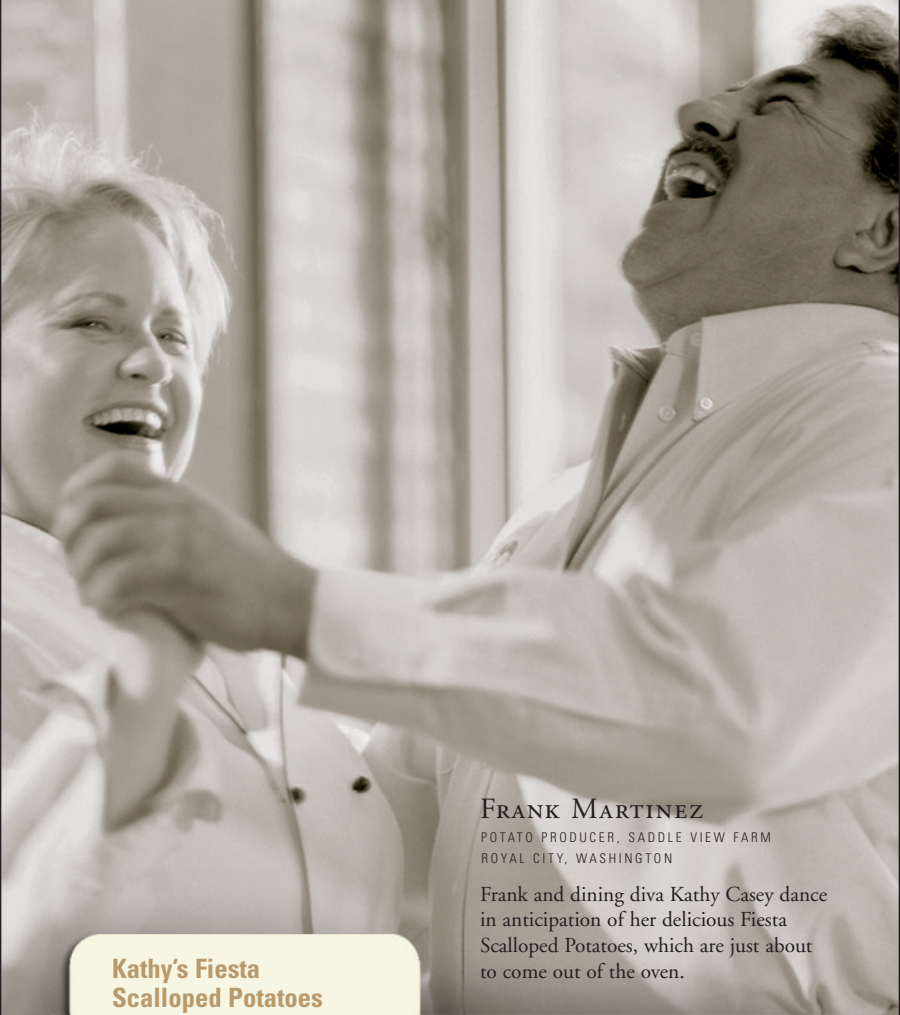


# FRANK MEETS KATHY



## FRANK MARTINEZ

POTATO PRODUCER, SADDLE VIEW FARM  
ROYAL CITY, WASHINGTON

Frank and dining diva Kathy Casey dance in anticipation of her delicious Fiesta Scalloped Potatoes, which are just about to come out of the oven.

## Kathy's Fiesta Scalloped Potatoes

MAKES 10-12 SERVINGS

- |     |  |     |                                     |
|-----|--|-----|-------------------------------------|
| 4   | pounds large Russet potatoes                                 | 1/4 | cup thinly sliced green onions      |
| 2   | teaspoons salt   | 1/4 | cup very tiny-diced red bell pepper |
| 1/2 | teaspoon black pepper  | 1   | (4-ounce) can diced green chiles    |
| 2   | tablespoons finely chopped pickled jalapeños                 | 1   | cup shredded cheddar cheese         |
| 1   | cup fresh corn kernels, or substitute frozen corn, defrosted | 1   | cup sour cream                      |
|     |  | 2   | cups cream                          |

Preheat oven to 350°F. Butter a 9- by 13-inch glass baking dish.

Peel and slice the potatoes into 1/4-inch slices. You should have 10 to 12 cups of potatoes. Toss them in a large bowl with the salt, pepper, jalapeños, corn, green onions, red peppers and diced green chiles.

Layer half the potato mixture in the buttered baking dish, distributing all the veggies evenly. Sprinkle with half the cheese and top with remaining potatoes and veggies.

In a bowl, whisk together the sour cream and cream and pour over potatoes.

Tap the baking dish on the counter to spread out the sauce and help release any air bubbles. Sprinkle with remaining cheese.

Bake potatoes, *uncovered*, for about 1 to 1 1/4 hours, or until browned and completely tender all the way through when poked with a knife. Serve immediately.

**Kathy's Tip:** You can also make these in advance and store, covered and refrigerated, for up to 1 day. To reheat, bring potatoes to room temperature and reheat in a 350°F oven until hot.

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