

# **VANATEE FARM RECIPES**

## **Potato Pie**

### **Equipment Needed:**

- **9" Pie Plate**

### **Ingredients**

- **6 medium Potatoes, boiled**
- **2 cups Cottage Cheese**
- **½ cup Yogurt or Sour Cream (we use sour cream)**
- **½ tsp Salt**
- **½ tsp Pepper**
- **2 Tbs Yellow Mustard (we use French's)**
- **4 oz. sliced Swiss Cheese (we use the cheap processed)**
- **2 Tbs Butter**
- **½ cup grated Parmesan Cheese (simple cheap Kraft works great)**

- 1. Preheat your oven to 375°F.**
- 2. Peel the Potatoes, cube, after they've been boiled to fork tender mash well.**
- 3. Mix potatoes with Cottage Cheese, Sour Cream, Salt and Pepper.**
- 4. Brush pie plate with Mustard. Fill with half the Potato Mixture.**
- 5. Layer Swiss Cheese slices over Potatoes. Top with remaining Potato Mixture. Dot top with butter. Sprinkle with Parmesan Cheese.**
- 6. Bake at 375°F for 45 minutes. Check to see if heated through, if not bake for another 10 minutes. Once heated through remove from oven and let sit 10 minutes before slicing.**

**\*The water you boil the potatoes in can be used for soup stock.**

**VANATEE FARM  
7236 SW MCVEY AVE  
REDMOND, OR 97756  
VANATEEFARM@GMAIL.COM**