

Pilsner Parmesan Potatoes

4 pounds Yukon Gold potatoes, peeled and thinly sliced

1 cup minced sweet onion

1 bottle (12 ounces) pilsner lager

1 cup grated Parmesan cheese

½ cup whipping cream

1 Tablespoon flour

1 teaspoon paprika

Salt and black pepper

1. Preheat oven to 350°F. Butter 13x9 inch baking dish. Place potato slices in dish. Sprinkle with minced onion.
2. Combine lager, cheese, cream, flour, paprika, salt and pepper in medium bowl. Pour over potato mixture; stir gently to coat potato slices evenly.
3. Cover baking dish with foil; bake 30 minutes. Remove foil; bake 15 to 20 minutes or until potatoes are golden brown and bubbly. Let stand 15 minutes before serving.

Makes 4 to 6 servings