













Au Gratin Potatoes Breakfast

Disney's Grand Floridian Resort & Spa
1900 Park Fare

YIELD: 6 servings

Ingredients

-  1 cup ricotta cheese
-  ¼ tsp garlic
-  ¼ tsp salt (optional)
-  3 cups milk
-  1 cup shredded mild cheddar cheese
-  4 cups diced and cooked potatoes
-  ½ cup flour
-  ½ cup fresh and cooked bacon bits
-  ½ cup diced onions
-  ¼ melted butter
-  1/2 tsp garlic, chopped
-  1/2 cup mozzarella cheese, shredded

Directions

1. Preheat oven to 350 F.
2. Dice and cook the potatoes. Dice onions.
3. Gather remaining ingredients. Melt butter. Add onions and sauté. Add bacon and cook for 2 minutes. Add flour and stir to make a paste. Cook for 5 minutes.
4. Add 3 cups milk. Stir until lumps are gone. Cook mixture 10 minutes and continue stirring.
5. Add potatoes, cheese and seasonings. Mix until cheese is melted.
6. Bake at 350 F for 10 minutes.

