

Sherry Potatoes

From – simplyrecipes.com

1 lb potatoes, scrubbed clean, sliced into 1/4" slices

1/4 cup butter, melted

1/4 cup dry sherry

salt

freshly ground black pepper

1 Tbsp chopped fresh parsley

- Preheat oven to 375 degrees.
- Arrange potato slices in layers in a gratin pan or baking pan, sprinkling salt and pepper over each layer.
- Pour sherry over the potatoes.
- Pour the melted butter over the potatoes.
- Make sure the potatoes are well coated.
- Bake uncovered for 30 to 40 minutes or until potatoes are cooked, but not mushy, and they are slightly browned on top.
- Remove from oven, sprinkle with chopped fresh parsley.



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