

Manlio's Potato Gratin

Ingredients

5-6 large Idaho Potatoes, peeled and sliced
6 cloves of garlic, minced
1-2 tblsp. Chopped fresh Rosemary
1 tsp. Sea Salt/Kosher Salt
1 tsp. Fresh Ground Pepper
1/3 – 1/2 cup Extra Virgin Olive Oil
1 lb. shaved Pancetta
1/4 cup grated Romano Cheese
1/4 cup Panko Bread Crumbs

Preparation

Preheat oven to 400. In large bowl mix together potatoes, garlic, Rosemary, salt, pepper, Olive Oil and Pancetta.

Spread evenly on large cookie sheet sprayed with nonstick spray. Bake for 1 hour.

Sprinkle with Panko and Romano cheese. Bake 10 minutes longer.

Remove from cookie sheet and plate on platter. Enjoy!