



Rosemary Potato Galette with Raclette de Savoie

Serves 4-6

- 4 Medium Yukon Gold Potatoes
- 1 cup Raclette de Savoie shredded (about 1/4 lb)
- 2 Tablespoons Olive Oil
- 1 Tablespoon Fresh Rosemary, minced
- Black Pepper freshly ground, to taste

Rinse potatoes and slice thinly. Drizzle a 10" cast iron skillet with olive oil. Over medium heat, layer potato slices in skillet, in a circle overlapping. Cook over medium-low heat until beginning to brown on bottom, 10-15 minutes.

Top with shredded Raclette, rosemary and freshly grated black pepper. Bake at 350°F for approx 1/2 hour until cheese is bubbly, brown and potatoes are soft. Let set for 5 minutes, cut into wedges and serve. Great with a grilled rib eye, green salad and full bodied red wine!

Recipes by Nancy Kelly Weimer

Open Faced Melt with Raclette de Savoie, Prosciutto and Sweet Fig Mustard

Makes 4 sandwiches

I was first introduced to Raclette in Vermont, after a day of cross country skiing. Coming back to the Inn, there was a wedge of cheese under a heat lamp on the bar. I was told to scrape off the top layer of melted cheese and spread it on boiled potatoes, someone gave me a beer and I fell in love with cross country skiing.

- 8 oz Raclette de Savoie, shredded
- 4 oz of thinly sliced Prosciutto
- 4 slices of Gayles French Bread,
1 inch thick
- 1 Tablespoon Dijon mustard
- 1 Tablespoon Dalmatia Fig Spread

Combine mustard and fig spread. Toast bread slices lightly. Divide fig mustard between toasted bread slices, and spread thinly. Top with Prosciutto and Raclette. Broil until cheese is melted and bubbly. Serve with cornichon, New Leaf's Own Picnic Potato Salad, and an IPA from Stone Brewing Co!