



Walt Disney World.

# COOKING UP *the* MAGIC

EMPRESS LILLY  
AU GRATIN POTATOES



## INGREDIENTS

SERVES 4

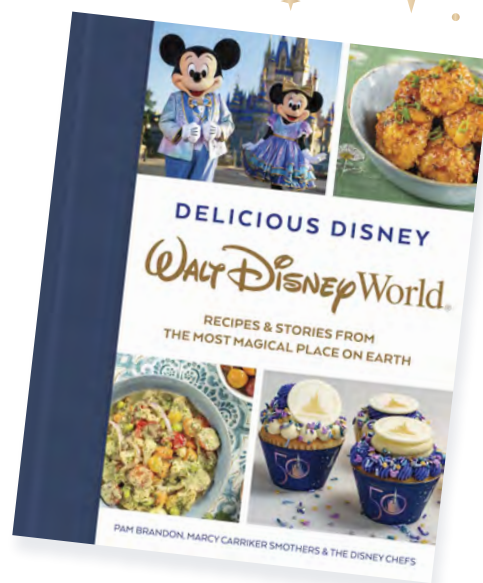
2 large baking potatoes  
1 cup half and half  
1/2 teaspoon coarse salt  
1/4 teaspoon of pepper  
1/2 teaspoon celery salt

1 tablespoon finely grated  
onion, optional  
3 tablespoons grated  
Cheddar cheese

## DIRECTIONS

- STEP 1** Preheat oven to 375°F. Bake potatoes 50 to 60 minutes, or until soft enough to pierce with a fork. Refrigerate to cool, then peel and coarsely grate.
- STEP 2** Bring half and half almost to a boil in a small saucepan over medium heat. Add salt, pepper, celery salt, and onion. Mix in grated potatoes.
- STEP 3** Reduce oven heat to 350°F. Spoon potatoes into buttered 1-quart baking dish. Sprinkle with cheese. Bake 15 to 20 minutes, or until browned and bubbly.

Always use caution when handling sharp objects and hot contents. Please supervise children who are helping or nearby. This recipe has been converted from a larger quantity in the restaurant kitchens. The flavor profile may vary from the restaurant's version.



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