

## **Duo Potato Casserole - Jo Ellen Helmlinger**

***This dish is delicious with your favorite holiday "Roast Beast."***

**Makes 6 servings**

**2 teaspoons olive oil**

**1 cup fresh breadcrumbs (*any type of bread is fine*)**

**¼ cup chopped pecans**

**4 garlic cloves, minced; divided**

**1½ pounds peeled sweet potatoes or yams, cut into ¼ -inch slices**

**2 pounds peeled Russet potatoes, cut into 1/4-inch slices**

**1¼ cups half-and-half**

**1 tablespoon all-purpose flour**

**1½ teaspoons salt**

**½ teaspoon black pepper**

**½ teaspoon dried rosemary, crushed**

**½ teaspoon dried thyme leaves, crushed**

1. Preheat oven to 425 degrees F. Coat an 8-x8-inch square baking dish with cooking spray.
2. Heat oil in nonstick skillet over medium-high heat; add breadcrumbs, pecans and two of the minced garlic cloves. Cook mixture, stirring occasionally, until crumbs are golden (*about 5 minutes*). Remove from heat and set aside.
3. Layer potato slices in prepared baking dish, alternating between sweet and Russet potatoes.
4. In a medium bowl, whisk half-and-half, flour, salt, pepper, rosemary, thyme and remaining garlic. Pour over potatoes.
5. Cover dish tightly with foil. Bake for 45 to 60 minutes or until potatoes are tender.
6. Remove foil. Sprinkle bread crumb mixture evenly over potatoes. Bake until crumbs are crispy and liquid is bubbling (*about 8 to 10 minutes*).
7. Let stand 15 minutes before serving.