



#610B - PORTUGUESE POTATO CASSEROLE Serves 4 to 6

This dish tastes best with smoked paprika like the Spanish varieties La Chinata, or Penzy's Smoked Spanish Paprika; but if you wish you can also substitute a good brand of Hungarian, like Penzy's Hungarian sweet Különleges paprika, or their spicier half-sharp paprika. Serve it with pork roast, grilled steak, or roast chicken.

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| 3 cups chicken stock | 1 medium shallot, minced |
| 10 medium potatoes, unpeeled, cut into 1/2-inch slices | 1 small onion, minced |
| 1/4 lb sliced Sao Jorge (or favorite cheddar) cheese | 1 stick unsalted butter, cut in 1/8-inch pats, plus 1/2 cup butter, melted |
| 1 1/2 cup fresh bread crumbs | 2 tablespoons minced fresh parsley |
| 1 (8-ounce) jar pimientos, drained and minced | 1 teaspoon smoked hot or sweet paprika |
| | 1/2 teaspoon salt |
| | 1/2 teaspoon freshly ground black pepper |

Prepare a gas or charcoal grill for indirect grilling (it is not necessary to use a drip pan for this recipe). Preheat to 350°F.

In a large Dutch oven over direct heat, bring the chicken stock to a boil. Add the sliced potatoes and cook for 10 minutes, until the potatoes are just tender enough to be pierced with a knife. Drain the potatoes and discard the stock.

Cut potatoes into 1/-inch slices and place them in the bottom of an oiled or sprayed Dutch oven. Follow with a layer of cheese (about 4 slices or half of the cheese) Cover with a layer of potatoes. Sprinkle over 1/3 of the bread crumbs and half each of the pimientos, shallots, onion, butter pats, parsley, paprika, salt, and black pepper. Add another layer of potatoes and another of cheese, 1/3 of the bread crumbs, and the rest of the pimientos, shallot, onion, butter pats, parsley, paprika, salt, and pepper, and sprinkle the top with the last of the breadcrumbs.

Drizzle with the melted butter, cover the pot, and put the Dutch oven on the grill rack over indirect heat. Lower the grill lid and cook for about 15 minutes, or until the cheese is melted and the top crumbs are nicely browned.

After removing from the heat let sit for 10 minutes before serving.

