

# Garlic Potato Pie

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## Ingredients:

1 lb of scrubbed boiling potatoes.  
6 cloves fresh garlic, sliced finely.  
1 cup of milk.  
¼ cup of breadcrumbs.  
3 tablespoons of grated parmesan cheese.  
3 tablespoons of butter.

## Directions:

Preheat your oven to 380°F (180°C).

Slice potatoes thinly.

Butter a 9-inch pie plate.

Arrange a layer of potatoes, garlic slices, parmesan and slices of butter.

Repeat using the rest of the ingredients (other than the milk), saving some of the cheese and the butter.

Heat the milk and pour over top of the potatoes.

Top with bread crumbs and remaining cheese and butter.

Bake for 1 hour, until the potatoes are tender and top has turned golden brown.