

PUEBLA POTATOES AND CORN

2 lbs baking potatoes, peeled and sliced
a sprinkle of salt and pepper to taste
4 medium ears corn, grated (or two 16oz cans whole kernel corn, drained)
2 fresh Anaheim chiles, roasted, seeded and skinned (or 4 oz can), chopped
5 Tbsp butter
2 cups buttermilk
2 Tbsp minced fresh chives or green onions
Monterey Jack cheese, grated

Arrange half of the potato slices in a single layer on bottom of 9 x 13 inch buttered baking dish. Season with salt and pepper. Sprinkle with half the corn and half the chiles. Dot with butter.

Repeat layering. Pour buttermilk over and bake at 375 degrees for 1 hour, until potatoes are tender. Remove from oven and sprinkle with chives and top with cheese. Return to oven until cheese melts.

(serves 6 to 8)