Crispy Cheesy Potato Stacks

4-6 medium Russet potatoes

1/2 cup butter, melted

2 Tablespoons oregano

2 tablespoons chopped fresh thyme

1 clove garlic, grated

1/2 cup grated parmesan cheese

1/2 cup shredded sharp cheddar or gruyere cheese

salt and black pepper

Cut potatoes very thin in food processor.

Stir together butter, oregano, thyme, garlic, both cheeses, salt and pepper.

Add the potatoes and toss well to coat.

Layer potatoes evenly among 12 greased muffin cups.  Fill all the way to the top.

Cover with foil and place on a baking sheet.

Bake 30 minutes at 400.  Remove foil and bake 20 more minutes.

Remove from pan using a butter knife.