Hasselback Potato Casserole

6 slices bacon, chopped

2 cups onion, chopped

1 1/4 cups chicken broth

4 garlic cloves, minced

1 Tablespoon fresh rosemary

1 Tablespoon butter

4 1/4 pounds russet potatoes

1 1/2 cups Gruyere cheese, shredded

1 cup Parmesan cheese, grated

2 teaspoons salt

1 teaspoon pepper

Cook bacon in skillet until crispy.

Stir in onion and 1/2 cup broth.

Cover and cook 5-7 minutes.

Uncover and cook until onion is browned.

Add garlic and 2 teaspoons rosemary.

Cook 1 minute.  Remove from heat.

Grease an 8" square baking pan with butter.

Slice potatoes into 1/8" thick slices.

Combine potatoes, 3/4 c. gruyere, 1/2 c. parmesan, salt, pepper, onion mixture and 3/4 c. broth.

Arrange potatoes in pan in 3 rows.

Pour remaining broth over potatoes.

Cover pan with foil.

Place on baking sheet and bake 1.25 hours at 400.

Uncover and bake 30 minutes longer or until potatoes are golden brown.

Combine 3/4 c. Gruyere and 1/2 c. parmesan.

Remove potatoes from oven and sprinkle with cheese mixture.

Bake 15 minutes longer.

Remove from oven and sprinkle with 1/2 teaspoon rosemary.