



Potatoes au Gratin

Makes 10 servings

Ingredients:

- 1 lb. russet potatoes (peeled and thinly sliced)
- 1 lb. sweet potatoes (peeled and thinly sliced)
- 32 fl. oz. whole milk
- 3–4 cloves garlic (minced)
- 5 oz. gruyere cheese (shredded)
- 1–2 oz. whole butter (enough to grease baking dish)
- salt, to taste
- pepper, to taste
- nutmeg, to taste (optional)

Directions:

1. Scrub, peel, and thinly slice the potatoes (for best results use a mandoline).
2. In medium rondeaux combine milk, garlic and season with salt, pepper, and nutmeg, and bring to a gentle boil.
3. Add sliced potatoes to heated milk and reduce heat down to a simmer. Cook for 7–10 minutes.
4. Transfer potatoes to a buttered baking dish in layers. After each layer add a sprinkle of grated cheese.
5. Once all the potatoes have been transferred, add milk till it reaches the height of the layered potatoes, and top with the remaining cheese.
6. Place directly into a 375°F oven and bake for 45 minutes or until golden brown and the milk has been absorbed by the potatoes.
7. Allow potatoes to rest for 10 to 15 minutes before slicing and serving.