

## **Yukon Gold and Sweet Potato Gratin with Fresh Herbs**

Makes 12 servings

### **Ingredients:**

1½ lbs medium Yukon Gold potatoes  
1½ lbs medium red skinned sweet potatoes  
2 cups heavy whipping cream  
½ stick butter  
2 garlic cloves, minced  
1 tbsp minced Italian parsley  
1 tbsp minced fresh rosemary  
1 tbsp minced fresh sage  
1 tbsp minced fresh thyme  
1½ tsp fine sea salt  
¾ tsp freshly ground black pepper  
1¼ cups (packed) coarsely grated Gruyere cheese (about 5 oz)

### **Preparation:**

Preheat oven to 400°F.

Fill large bowl with cold water. Working with 1 Yukon Gold potato at a time, peel, then cut into 1/8 in-thick rounds and place in bowl of water. Repeat with sweet potatoes. Combine cream, butter, and garlic in medium saucepan, bring to a simmer. Remove from heat. Mix all herbs in a small bowl. Mix sea salt and black pepper in another small bowl.

Butter 13/9" in baking dish. Drain potatoes, then pat dry with kitchen towels. Transfer half of potatoes to prepared baking dish. Use hands to spread and distribute evenly. Sprinkle with half of salt-pepper mixture, then half of herb mixture. Sprinkle with half of cheese. Repeat with remaining potatoes, salt-pepper mixture, herb mixture and cheese. Pour cream mixture over top, pressing lightly to submerge potato mixture as much as possible.

Do Ahead. Can be made as much as 6 hours ahead. Cover with plastic wrap and chill. Remove plastic wrap before baking. Cover dish tightly with foil. Bake for 30 minutes. Uncover, bake until top of gratin is golden and most of liquid is absorbed, about 25 minutes longer.

Let stand 10 minutes, serve.