

## Dauphinoise Potatoes

### Ingredients:

5 lbs Russet potatoes  
2½ cups Heavy Cream  
½ tbsp Kosher Salt  
3 sprigs fresh Sage  
4 Garlic cloves, peeled and smashed  
3 cups finely shredded Gruyere of Comte

### Directions:

Heat the oven to 400° and butter a large round baking pan.  
Using a mandolin or sharp knife, slice the potatoes into 1/8 inch thick rounds.  
In a sauce pan, combine the potatoes with the cream, salt, pepper, sage, and garlic.  
Bring the mixture to a boil over medium-high heat, gently stirring occasionally.  
Once the potatoes boil, remove the sage and garlic and discard.  
Pour the mixture into the prepared baking dish.  
Shake the dish a bit to let the slices settle and then sprinkle the cheese.  
Bake 40 minutes or until the top is golden brown, the cream has thickened and the potatoes are very tender when pierced with a knife.  
There still may be some liquid but it will set as it cools.  
Allow to rest at least 15 minutes before serving.