

GRATIN OF YUKON GOLD POTATOES, BACON AND ARUGULA

If you can't find Yukon Gold potatoes, use Russets instead.

Ingredients:

12 ounces bacon slices, chopped
2 1/2 cups whipping cream
1 1/2 cups whole milk
3 1/2 pounds Yukon Gold potatoes, peeled, thinly sliced into rounds
1 1/2 tsp salt
1 tsp freshly ground black pepper
8 ounces arugula, trimmed, coarsely chopped
2 cups grated Gruyère cheese

Preparation:

Position rack in center of oven and preheat to 375°F. Butter a 13x9x2-inch baking dish.

Cook bacon in heavy large skillet over medium-high heat until crisp. Using slotted spoon, transfer bacon to paper towels and drain.

Mix cream and milk in 4-cup measuring cup. Layer 1/3 of potatoes in prepared dish; overlap slightly. Sprinkle with 1/2 tsp salt and 1/4 tsp pepper. Top potatoes with half of arugula. Top with 1/3 of cheese and 1/3 of bacon.

Pour 1 cup cream mixture over. Repeat layering. Top with remaining potatoes. Sprinkle with 1/2 tsp salt, 1/2 tsp pepper, remaining cheese and bacon. Pour remaining cream mixture over.

Bake gratin uncovered until potatoes are tender and cream mixture thickens, about 1 hour 15 minutes. Let stand 15 minutes before serving. (Can be made 1 day ahead. Cool slightly.)

Chill uncovered until cold, then cover and keep refrigerated.

Rewarm, covered with foil, in 375°F oven about 30 minutes.)

Makes 10 servings.