



Potatoes au Gratin

Prep. 15 minutes, cooking: 60-75 minutes

Servings 12

Equipment: 6 Quart saucepan, au gratin pan, sharp knife, food processor, wooden spoon

Ingredients:

3 bay leaves

2-½ cup milk

10 tbs. Unsalted butter, divided

Salt to taste

Freshly ground white pepper Grated fresh nutmeg to taste

2 ½ heavy cream

3lbs potatoes, peeled and sliced very thin

2 cloves of garlic peeled and cut in half

2 cups graded Gruyere cheese

Salt and pepper to taste

Boil milk with bay leaves in saucepan, taking care not to let it boil over.

Preheat oven to 325

Add 8 tablespoons of butter, salt, pepper, grated nutmeg, cream and potatoes to the pan with hot milk. Make sure you add enough salt so that the salt taste just begins to become apparent. Simmer, stirring from time to time with a wooden spoon to separate potatoes. Cook 20 minutes or until just tender. Remove from heat and set aside,

Grease an au gratin dish with remaining butter. Rub dish with the cut piece of garlic. Pour potatoes mixture and sprinkle with grated Gruyere cheese.

Bake potatoes for 40-45 minutes. If surface of potatoes mixture is not browned sufficiently, place under the broiler for about 3 minutes, Remove and let cool for 5 minutes before serving.