

Potatoes au Gratin
(Gratin Dauphinois)



Ingredients:

2 Bay Leaves
2 cups Milk
8 tbsp unsalted Butter, divided
Salt to taste
Freshly ground white Pepper to taste
Grated fresh Nutmeg to taste
2 cups Heavy Cream
2 lbs Potatoes, peeled & sliced very thin
2 cloves Garlic, peeled & minced
1½ cups grated Gruyère Cheese

Directions:

Boil milk with bay leaves in saucepan, taking care not to let it boil over.
Preheat oven to 325°.
Add 3 tbsp butter, salt, pepper, grated nutmeg, cream, garlic and potatoes to the pan with the hot milk.
But before adding the potatoes, taste the milk mixture to be sure there is enough salt.
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 1 tbsp of butter.
Rub dish with a cut piece of garlic.
Pour in potato mixture and sprinkle with grated Gruyère cheese.
Bake potatoes for 40-45 minutes.
If top of potato mix is not browned sufficiently, place under broiler for about 3 min.
Remove and let cool for 5 min before serving.