

Creamy & Cheesy Au Gratin Potatoes



Ingredients:

3-4 lbs Yukon Gold Potatoes, thinly sliced into 1/8" rounds
1/2 yellow Onion, cut into very thin half moon slices

For the sauce:

4 slices of cooked Bacon – sliced then fried, but not overly crispy
2 tbsp salted Butter
1/4 cup All Purpose Flour
1 cup whole Milk
1/2 cup Heavy Cream
4 oz Sharp Cheddar Cheese (1 cup)
4 oz shredded Gruyère (1 cup)
1/2 tsp Garlic powder
3/4 tsp Salt
Freshly ground black Pepper

For topping:

1/2 cup Gruyère Cheese
1/4 cup grated Parmesan
Fresh chopped Parsley for garnish

Instructions

Preheat the oven to 375°.
Spray a 2 quart square baking dish (or an 8x12" is good) with nonstick cooking spray or grease with butter or oil.
Place sliced potatoes in tight slanted rows.
You don't want them to be overly tight, make sure you leave enough space so the potato slices are slightly slanted and some space between rows.
Add in onion slices in between the rows and on top of potatoes.
Basically wherever you can fit them.
Next make your sauce: add in 2 tbsp of butter and place over medium low heat.
Once butter is melted, whisk in a little bit of the flour and then slowly add in milk, a little bit at a time, alternating with the flour and vigorously whisking away any lumps.
Bring mixture to a simmer; it should be a similar consistency to creamy gravy.
Turn heat to low and stir in shredded cheddar cheese, garlic powder, salt and pepper.
Taste and add more salt and pepper, if necessary and fold in the bacon pieces.
Pour the sauce evenly over the potatoes and onions to cover them.
The sauce will get nice and creamy while baking.
Cover the pan with foil, then bake for 45 minutes.

After 45 minutes, remove foil, sprinkle top of potatoes with remaining shredded Gruyère and parmesan.

Return to the oven and bake for 30-45 more minutes or until potatoes are done and nice and golden brown on top. (Potatoes are done when the middle of the potatoes can be easily pierced with a fork.)

Remove from the oven and garnish with fresh chives.