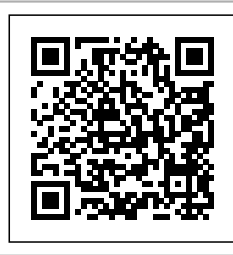


The Best Potatoes Au Gratin



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Recipe by: Laura Vitale

Serves 8

Prep Time: 20 minutes

Cook Time: 1 hours 30 minutes

Ingredients

2-1/2 lb of Russet or Idaho Potatoes, sliced really thin
 2 cups of Heavy Cream
 2 Cloves of Garlic, smashed and peeled
 Sprig of Sage
 Pinch of Nutmeg
 Plenty of Salt and Pepper
 1/2 cup of Parmesan Cheese
 3 Tbsp of Butter
 8oz of Freshly Grated White Sharp Cheddar, Gruyere, Swiss or a combination of the 3

1) Preheat your oven to 375 degrees, grease a 2qt baking dish and set aside.

2) In a saucepan, add the cream, nutmeg, sage, garlic and plenty of salt and pepper, bring to a simmer, remove from the heat and allow to steep for 10 minutes then remove the garlic and sage and whisk in the parm.

3) Add the very thinly sliced potatoes in your casserole dish, pour the cream over the top, followed by the butter, cover with foil and bake for 45-60 minutes or until the potatoes are tender, then remove the foil, add the cheese and bake for another 25-30 minutes or until the potatoes are fully cooked and cheese is bubbly.

