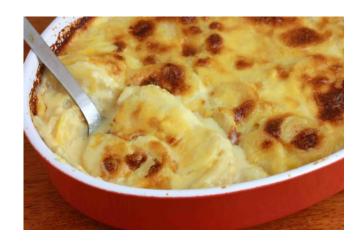# Potatoes au Gratin

Serves: 12

Au gratin is a French culinary technique. It is simply a dish covered with bread crumbs or grated cheese and butter. It is baked until it is forms a light golden crust. This is my version a this classic French dish. It is rich in flavor and makes an elegant side dish for dinner or on a buffet. I also like to use half Yukon Gold potatoes and half sweet potatoes to create a delicious Thanksgiving side dish.

Prep Time: 30 minutes
Cook Time: 1 hour 15 minutes

Ingredients:

5 pounds	yukon gold potaotes, peeled
2 cloves	garlic, minced
3	large shallots, finely chopped
1 1/2 cups	Parmigiano-Reggiano, freshly grated
2	bay leaves
3 sprigs	Italian flat leaf parsley
3 sprigs	fresh thyme
1	large lemon, juiced
3 (3-inch) stripes	lemon peels
5 tablespoons	butter
4 cups	heavy cream

light	grating whole nutmeg
1 teaspoon	whole peppercorn
	kosher salt and freshly ground white pepper, to taste

Directions:

1. In a large saucepan place cream, garlic, fresh herbs, bay leaf, peppercorns, and nutmeg. Bring to a gentle boil for 2 minutes. remove from heat and set aside to steep.
2. Using a mandoline, slice the potatoes in 1/8" slices and place in a bowl of water and the lemon juice to keep from turning brown.
3. Once potatoes are sliced drain and pat dry.
4. In a deep buttered baking dish layer the potatoes evenly sprinkle with a small amount of salt and white pepper, chopped shallot, and parmesan.
5. Repeat process to until you finish with 7 layers.
6. Strain cream mixture into another saucepan and bring to a boil. Salt and pepper to taste and pour evenly over the potatoes and gently push potatoes down to allow cream to go between layers.
7. Melt butter and evenly pour over top the potatoes.
8. Sprinkle with parmesan. Place on a baking sheet and bake for 1 hour 15 minutes in a 375°F oven.
9. Remove from oven and let rest for 25 minutes to allow liquid to fully absorb. Ready to serve.