

A recipe from
DAD'S COOKBOOK



Rating:



Gruyere Potato Gratin

Adapted from Gourmet Magazine

Potatoes and cheese, who can resist?

2 lbs Yukon Gold potatoes

1½ cup coarsely grated Gruyere cheese (or aged Swiss)

1 cup milk

1 cup heavy cream

Freshly grated nutmeg

Salt and pepper

Preheat oven to 400 °F. Butter a 3-quart gratin or shallow baking dish. Bring a large saucepan of salted water to a boil. Peel potatoes and cut into thin slices. Parcook the potatoes for 4 minutes, then drain well.

In the baking dish, arrange the potato slices, overlapping them, in 3 layers, sprinkling the first 2 layers each with ½ cup of the cheese. Season each layer with salt and pepper.

Heat milk and cream together until nearly boiling, then pour evenly over the potatoes. Sprinkle with nutmeg, then top with the remaining cheese. Bake 30 minutes, or until top is golden and the potatoes are tender.

PS We found that this recipe also works well with white Mexican cheeses, such as Asadero, Quesadilla or Manchego.

Yield: four servings

Preparation time: 20 minutes

Cooking time: 40 minutes

