

Gruyere Potato Gratin



Personal Chef Service

These potatoes are even better the next day!

Serves 8

1T butter	2t salt	
2 1/2c Half and Half	1 1/2t black pepper	8oz Gruyere cheese, shredded
2 1/2 pounds potatoes, scrubbed, thinly sliced	6 garlic cloves, sliced	dried parsley, for garnish
	2 shallot, chopped	

Preheat oven to 400. Butter baking dish and set aside.

Place Half and Half in large stockpot, add salt, pepper, garlic and shallots and bring to simmer over medium high heat.

Add potatoes, adding water as necessary to completely cover potatoes. Lower heat and simmer until potatoes are barely fork tender. Remove from heat.

With large slotted spoon, transfer potatoes out of pan and into baking dish. Layer with Gruyere cheese and continue layering potatoes and cheese, ending with cheese on top. Depending on how much of the cooked Half and Half transferred with the potatoes, you may need to add more from the potato pot into the baking dish to make sure there's enough liquid and the potatoes don't dry out. Garnish with dried parsley.

Bake 45~60 minutes or until potatoes are done and cheese and hot and bubbly.

Listen for my weekly recipes, Fridays at 7:45 a.m. on WGRR presented by



Debbie Spangler ~ Certified Personal Chef

www.yummyissimo.com ~ debbie@yummyissimo.com