

CRISPY POTATOES AU GRATIN

F EASY

Last Modified: 12/10/2016

PREP: 20 Min
COOK: 45 Min
OVEN: 350

VEGETABLES

MAKES 4 SERVINGS

QUA	MEASURE	INGREDIENT	PROCESS
2	Pounds	Waxy Potatoes (Yukon Gold / Red)	Thin Sliced
3	Tbsp	Unsalted Butter	Softened
1/2	Cup	Heavy Cream	
1	Cup	Gruyere Cheese	Grated
4	Pinches	Sweet Hungarian Paprika	Garnish
2	Tbsp	Unsalted Butter (Cold)	Cubed
1 +/-	Pinches	Kosher Salt	To Taste
1 +/-	Pinches	Fresh Ground Black Pepper	To Taste

PREPARATION

OPTION	This recipe calls for individual sized servings in ramekins, but may just as easily be made "family style" in a 9" x 13" baking dish.
OPTION	You may optionally peel your Potatoes before slicing or not, your choice. You may also sprinkle with a little fresh chopped Parsley just before baking.
OPTION	You may optionally substitute Cheddar, Parmesan, Swiss, etc. or a mixture of ANY other Cheese you really like in place of the Gruyere Cheese.
TOOLS	<ul style="list-style-type: none"> 1) Food Processor OR Mandolin Slicer 2) 4 - Large Ramekins OR 9" x 13" Glass Baking Dish 3) Box Grater 4) Aluminum Half Sheet Pan
PREP	<p>DISH</p> <ul style="list-style-type: none"> 1) Grate the Gruyere Cheese and set it aside. 2) Preheat the oven to 350 degrees with a rack just below center.
PREP	Using a mandolin slicer or a food processor, very thinly slice the peeled or unpeeled Potatoes (1/8 inch thick or less).
1	As you slice them, rinse the Potato Slices in cold water to try and remove as much starch as possible.
2	Pat the Potatoes dry. Fan a circular layer of slices into the ramekins. Season with Salt and Pepper and sprinkle the top with 2 tablespoons of Grated Cheese. Fan another layer of slices, again, season with Salt and Pepper and sprinkle the top with 2 more tablespoons of Grated Cheese. Continue until the ramekins are nearly full, about 1/2" from the rim.
3	Put the ramekins onto a sheet pan (not touching) and pour 1/4 of the Cream over the Potatoes in each dish. Sprinkle the top with a little Paprika for color. Dot with the cold Butter Cubes. Bake until brown and crispy, 30 to 45 minutes.
SERVE	Serve while hot.