



FARMERS MARKET

37685 South Gratiot – Clinton Township, MI 48036 – 586.469.2525

Potato Gratin –

2 ½ lbs. Yukon Gold potatoes
1 garlic clove, halved
1 ½ cups heavy cream
1 cup whole milk
¼ tsp. freshly grated nutmeg
Coarse salt and freshly ground black pepper
1 cup Gruyere cheese, grated

Preheat oven to 375°. Peel potatoes, and place in a bowl of water to prevent discoloring. Rub inside of a 9x12 inch oval baking dish with cut sides of garlic. Heat cream, milk, nutmeg, and 1 ½ tsp. salt in a medium saucepan over medium heat until bubbles form around edge. Season with pepper. Remove from heat.

Meanwhile, slice potatoes 1/8 inch thick; transfer to a bowl. Pour warm cream mixture over top. Mix well, using your hands to separate and coat potatoes, and transfer to prepared dish. Gently push potatoes down, and pour cream mixture from bowl over top. Sprinkle with Gruyere. Bake (with a baking sheet placed on the rack below to catch drips) until potatoes are fork tender and top is bubbling and brown, about 1 hour and 15 minutes.

Credit: Martha Stewart Living