



Potato and Leek Gratin

Ingredients

- 2 lbs potatoes (gold)
- 1 C sliced leeks (1/2")
- 1 T butter
- 2 large garlic cloves, finely diced
- 1 t salt
- 1/2 t freshly ground black pepper
- 1 t fresh thyme
- 2 C milk
- 1 C heavy cream.
- 1/2 C grated Gruyere cheese

Instructions

- Heat oven to 375 degrees
- Saute sliced leeks in butter until soft
- Peel and slice potatoes using the food processor blade but do not rinse potatoes.
- Combine potato slices, leeks, garlic, salt, pepper, thyme, and milk into a large saucepan and bring to a boil. Make sure to stir occasionally.
- Once slightly thickened, add mixture to a coated gratin dish, pour heavy cream over the top and sprinkle with cheese.
- Place dish on a baking pan and bake for 1 hour or until potatoes are tender when pierced with a fork.
- Let potatoes rest for 20 minutes before serving.

c/o Jacque Pepin with my modifications