



Potato Gratin

NIBBLEDISH CONTRIBUTOR

Ingredients

- 1 clove of garlic, peeled and cut in half
- 2 lbs of russet baking potatoes, peeled and sliced very thinly
- 2 cups freshly grated Jarlsberg or Gruyere cheese
- 1 cup regular or heavy cream
- Salt
- Freshly-ground black pepper
- Nutmeg

Instructions

1. Preheat oven to 350 degrees F.
2. If you don't have a gratin dish, use a regular baking dish. Rub the inside of the dish with the garlic.
3. Layer half the potatoes in the dish.
4. Sprinkle with salt, pepper, and nutmeg.
5. Sprinkle on half the cheese.

6. Pour half the cream over the potato/cheese layer.

7. Repeat with a second layer.

8. Bake, uncovered, for 50-60 minutes until the top is crisp and golden brown.
Keep checking to make sure it doesn't burn.

Serve immediately.

If you cut the recipe in half, bake for 30-40 minutes.