

## Potatoes au Gratin

<http://userealbutter.com/2008/11/23/potatoes-au-gratin-recipe/>

*adapted from Fine Cooking*

2.5 lbs. yukon gold potatoes, peeled and sliced 1/8-inch thick  
1 pint milk  
1 pint heavy cream, hot  
1/2 tsp salt  
1/4 tsp pepper  
pinch nutmeg, ground  
8 oz. Gruyère cheese, shredded  
4 oz. Parmesan, grated  
3 oz. bread crumbs (optional)  
3 oz. butter (optional)

Preheat oven to 325°F. Add the potatoes and milk to a pot and bring to a boil. Simmer the potatoes until they are parcooked. Add hot cream and season the potatoes to taste with salt, pepper, and nutmeg. Layer a fifth of the potatoes in a buttered baking dish. Layer a fifth of the Gruyère over the potatoes. Layer a fifth of the Parmesan. Repeat the process and finish with cheese on top. Sprinkle the top with bread crumbs and dot with butter. Bake the gratin for 45 minutes or until cream thickens, potatoes are soft, and the top is golden. Let cool to warm before serving. (Jen's Note: Flavor improves if left to sit for a day).