

Potato Gratin

Ingredients

- 1 garlic clove
- 1 T unsalted butter, softened
- 2 1/2 cups whole milk
- 2 T minced shallots
- 1/4 tsp kosher salt
- 1/4 tsp freshly ground black pepper
- Dash of nutmeg
- 2 lbs. Yukon gold potatoes, peeled and cut into 1/8" thick slices
- 1/2 cup shredded Gruyere cheese
- 1/4 cup grated fresh Parmigiano-Reggiano cheese

Preparation

Preheat oven to 375 degrees. Rub a broiler-safe 11"x7" baking dish with garlic; discard garlic. Coat dish with butter. Combine milk and next 5 ingredients (through potatoes) in a skillet; bring to a simmer. Cook 8 minutes or until potatoes are almost tender. Spoon potato mixture into prepared baking dish. Sprinkle with cheeses.

Bake for 35 minutes. If it is not brown enough for you, preheat the broiler and broil for 3 minutes or until golden. Let stand for 10 minutes. Serves 8