

French Potato Casserole with Bacon and Caramelized Onion

Ingredients

- 3 slices thick-cut bacon, cut into 1/2-inch pieces
- 1 large onion, halved and sliced thin
- 1 1/4 teaspoons salt
- 2 teaspoons chopped fresh thyme
- 1/2 teaspoon pepper
- 1 1/4 cups low-sodium chicken broth
- 1 1/4 cups beef broth
- 3 pounds Yukon Gold potatoes, peeled
- 2 tablespoons unsalted butter, cut into 4 pieces

Preparation

Adjust the oven rack to the lower-middle position and heat the oven to 425 degrees. Grease a 13x9-inch baking dish.

Cook the bacon in a medium saucepan over medium-low heat until crisp, 10 to 13 minutes. Using a slotted spoon, transfer the bacon to a paper towel-lined plate. Remove and discard all but 1 tablespoon of fat from the pot. Return the pot to medium heat and add the onion and 1/4 teaspoon of salt; cook, stirring frequently, until the onion is soft and golden brown, about 25 minutes, adjusting the heat and adding water 1 tablespoon at a time if onion or bottom of pot becomes too dark. Transfer onion to a large bowl; add bacon, thyme, and remaining 1 teaspoon of salt, and pepper. Add broths to now-empty saucepan and bring to a simmer over medium-high heat, scraping the bottom of the pan to loosen any browned bits.

Slice potatoes 1/8-inch thick. Transfer to the bowl with the onion mixture and toss to combine. Transfer to prepared baking dish. Firmly press down on the mixture to compress into an even layer. Carefully pour hot broth over the top of the potatoes. Dot the surface evenly with butter.

Bake, uncovered, until potatoes are tender and golden brown on edges and most of liquid has been absorbed, 45 to 55 minutes. Transfer to wire rack and let stand for 20 minutes to fully absorb the broth before cutting and serving.