

Au Gratin Potatoes

Ingredients:

- 2 cups heavy cream
- 6 sprigs thyme + 1 for garnish
- 1 large garlic clove — peeled and smashed
- 10 medium Yukon gold potatoes* — scrubbed thoroughly
- 1 cup shredded Cheddar cheese
- 1 cup shredded Gruyere or Mozzarella cheese
- Salt & pepper to taste

*You can substitute Russet potatoes if preferred (4-5 potatoes, peeled and sliced).

Instructions:

1. Preheat the Oven:

Preheat your oven to 400°F (200°C). Lightly coat an 11x7" (28x18 cm) casserole dish with spray oil.

2. Prepare the Cream:

In a pot with a heavy bottom, add the heavy cream, thyme, and garlic. Bring to a boil, then reduce the heat and simmer on low for about 5 minutes.

3. Steep the Cream:

Remove the cream mixture from the heat, cover, and allow it to steep for about 15 minutes.

4. Slice the Potatoes:

While the cream is steeping, thinly slice the potatoes using a mandolin or a sharp knife. Season the sliced potatoes with salt, ensuring all slices are well-coated.

5. Layer the Potatoes:

Place half of the sliced potatoes in the casserole dish. Strain half of the cream over the potatoes. Season with pepper and top with half of the cheese mixture (Cheddar and Gruyere or Mozzarella).

6. Repeat Layers:

Add the remaining potatoes in another layer. Strain the rest of the cream over them, season with pepper, and top with the remaining cheese.

7. Bake:

Cover the dish with aluminum foil and bake for 40 minutes. Then uncover and bake for an additional 20-30 minutes, or until the potatoes are fully cooked and the cheese is golden and bubbly.

8. Rest and Serve:

Remove the dish from the oven and let it sit for 10 minutes before serving. Garnish with an extra thyme sprig if desired.

Enjoy your delicious **Au Gratin Potatoes!**

Nutritional Breakdown per Serving (Approximate, assuming 8 servings):

- **Calories:** 350-380 kcal
- **Fat:** 25-28g
- **Carbohydrates:** 24-26g
 - Dietary Fiber: 2-3g
 - Sugars: 1-2g
- **Protein:** 9-11g
- **Cholesterol:** 90-100mg
- **Sodium:** 450-500mg