

Potato Gratin

Traditionally, this recipe calls for shredded gruyere cheese, but jack cheese, or even smoked gouda works well, too. If you want to save some calories, you can replace the cream with either milk or chicken stock that's been thickened on the stovetop with a roux of a tablespoon each of butter and flour.

2 or 3 yukon gold potatoes, sliced thin

2 shallots diced; or 1 onion, diced; or 1 leek, cleaned and diced

2-4 oz of your favorite cheese, shredded

$\frac{1}{4}$ - $\frac{1}{2}$ c cream

salt and pepper



Preheat the oven to 350°. Grease an oval gratin pan, or even a small cast iron frying pan, with a little butter or olive oil. Lay down a layer of potato slices, covering the bottom. Sprinkle with a little salt and pepper, and the diced onion. Add a little cheese, and moisten the layer with cream. Repeat 2 or 3 more times. Cover the pan with foil, and bake for 60 minutes. Remove the foil and cook 10-20 minutes longer until the liquid is bubbly.