

Gratin Dauphinois- (French scalloped potatoes)

“Gratin dauphinois originated in the Dauphiné region of southeast of France near Grenoble. This dish of sliced potatoes baked in milk or cream is known in the United States as scalloped or au gratin potatoes.”

Servings: 4 to 6

Ingredients

1 clove Garlic, crushed

Salt and white pepper -- to taste

Pinch Nutmeg

1/2 cup Milk

1/2 cup half and half

2 tablespoons Butter

2 pounds Potatoes, peeled and thinly sliced

1 ½ cups cheddar cheese, grated (optional)



Directions:

Preheat oven to 375°F. Place the garlic, salt, pepper, nutmeg, milk and half and half a saucepan and bring to a slow simmer over low heat. Simmer for 8 to 10 minutes.

While the milk simmers, butter the bottom of a 9-inch square baking pan. Layer half the potatoes nicely in the dish. Cover with half the cheese, if using. Pour over half the milk mixture over the potatoes. Layer the rest of the potatoes on top of the first layer, cover with the remaining cheese and pour over the rest of the milk.

Bake uncovered until the potatoes are cooked through and the surface is browned, about 40 to 50 minute