

Potato Gratin with Blue Cheese

Author: From a cooking class with Phillis Carey

Carolyn T's
Main Cookbook

Servings: 6



3 tablespoons unsalted butter
2 medium yellow onions, halved, thinly sliced (or leeks)
1 1/2 pounds Russet potato, peeled, very thinly sliced 1/8 inch
3/4 cup heavy cream
3/4 cup chicken broth
3/4 cup blue cheese, Maytag or Danish blue, crumbled finely
3/4 cup Mozzarella cheese, whole milk type is required
Salt & pepper to taste

Blog: Carolyn T's Blog:
<http://tastingspoons.com>

Your Text Here

Per Serving (excluding unknown items): 357 Calories; 25g Fat (61.1% calories from fat); 10g Protein; 25g Carbohydrate; 2g Dietary Fiber; 80mg Cholesterol; 372mg Sodium. Exchanges: 1 1/2 Grain(Starch); 1 Lean Meat; 1/2 Vegetable; 0 Non-Fat Milk; 4 1/2 Fat.

Description: A rich, decadent accompaniment to grilled beef.

1. Preheat oven to 375.
2. Heat butter in a medium skillet over medium-high heat. Add onion and cook, stirring occasionally, until they begin to brown, about 4 minutes. Reduce heat to medium and cook until golden brown, stirring occasionally, about 12 minutes.
3. For ease, you can slice the potatoes (with a mandoline, preferably, to get the even 1/8 inch thickness needed) directly into the cream and chicken broth in the saucepan (then the potatoes won't turn brown while you're preparing other things). Bring the mixture to a simmer, then cook very slowly until the potatoes are JUST tender. Remove from heat and allow the potatoes to cool, about 30 minutes.
4. Lightly oil a 2 1/2 quart flat type baking dish, then gently spread 1/3 of the potatoes in an even layer. Sprinkle with half the onions, 1/3 of the cheeses, and season with salt and pepper. Make one more layer with same ingredients. Top with cheese, then place the last of the potatoes on top, spreading them out as much as possible. Pour reserved cream mixture evenly over top and cover tightly with foil.
5. Bake for 45 minutes. Remove foil and continue baking for another 12-15 minutes, or until top is golden brown. Let stand for 15 minutes before serving.
6. MAKE AHEAD: You can prepare the casserole earlier in the day (not before) and refrigerate it. Remove it 30 minutes before baking.