Potato, Corn and Spinach Gratin

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3 tablespoons unsalted butter

1 medium shallot, finely chopped

2 cups white corn, fresh or frozen, defrosted

1 pound spinach, washed, spun dry

Salt and freshly ground black pepper

6 medium yukon Gold potatoes, peeled, cut 1/4 inch slices

1 1/2 cups milk

1 1/2 cups heavy cream

More salt and pepper to taste

2/3 cup Gruyere cheese, shredded

1/2 cup Parmigiano-Reggiano cheese

Carolyn T's Blog - Tasting Spoons
http://tastingspoons.com

Servings: 8

1. Preheat oven to 350°F. Coat the inside of a 9x13 baking dish with nonstick cooking spray (do not use Pam).
2. In a (very) large skillet, heat butter and saute shallot for a minute, doing it slowly to bloom the flavor, until the shallot is soft. Add corn and saute for 2 minutes. Add spinach and saute until it's all wilted.
3. In another large skillet with sides, heat the milk and cream over medium meat. Add potatoes and cook for 6-7 minutes, or until the potatoes are just barely tender (they will continue to cook during the baking process). Season with salt and pepper and pour HALF of the potatoes into the baking dish.
4. Spread all of the spinach and corn mixture over the top of the potatoes, spreading evenly, then add the remaining potatoes and milky sauce. Spread potatoes evenly, then sprinkle all the cheese on top. (MAKE AHEAD: you can cool the gratin at this point, cover and chill for up to 2 days. Bring to room temp before proceeding.)
5. Bake the gratin for 25 minutes, covered with foil, uncover and continue baking for another 10-15 minutes, until the cheese are golden brown and the gratin is bubbling. Allow to rest for at least 10 minutes before serving.

NOTES: If you'd rather make this in individual ramekins, prepare the same, but bake covered with foil for 10-15 minutes, then uncover for just 5 minutes.

Yield: 1 9x13 pan

Per Serving (excluding unknown items): 379 Calories; 27g Fat (63.2% calories from fat); 12g Protein; 24g Carbohydrate; 3g Dietary Fiber; 93mg Cholesterol; 218mg Sodium. Exchanges: 1/2 Grain(Starch); 1/2 Lean Meat; 1/2 Vegetable; 1/2 Non-Fat Milk; 5 Fat.