

## Potatoes Au Gratin

### Ingredients:

- 2.5 lbs Russet potatoes, peeled
- 4 tbsp Butter, separated
- 6 oz Gruyere, grated
- 2 oz Parmesan, grated
- 1 3/4 cups Heavy cream
- 1 Garlic clove, minced
- 1/2 tsp Nutmeg
- 1 tsp Salt
- 1/2 tsp Freshly ground pepper



Source: [themodernproper.com](http://themodernproper.com)

### Directions:

1. Preheat oven to 400°F.
2. In a small sauce pan add heavy cream, garlic, nutmeg and 3 tbsp of the butter and set over low heat.
3. Using a mandolin slice potatoes 1/8 inch thick and immediately place in a large bowl of cold water. Once all potatoes are sliced, rinse and pat completely dry.
4. Using 1 tbsp of butter lightly grease a 9x13 baking dish or 12 inch circular pan.
5. Arrange a single layer of potatoes on the bottom of the pan, lightly season with salt and pepper and sprinkle with gruyere cheese. Continue this process of layering until potatoes are all used up. (Be sure to reserve a little cheese for the top.)
6. Slowly pour the warm cream mixture over the potatoes and gently press down on the potatoes with your hands to make sure all liquid is evenly dispersed. Sprinkle with remaining gruyere and parmesan cheese.
7. Cover the pan with foil and bake for 50 minutes covered, remove foil and continue to bake for another 25 minutes.
8. Top with fresh greens and serve warm.