

Potato Gratin – Approved by Lisa

- 1 lb russet potatoes, peeled, cut into ¼ in slices
- 1 cup whole milk
- 1 cup heavy cream
- 1 garlic clove, minced
- 1/s tsp salt, to taste
- ¼ tsp freshly ground black pepper, or to taste
- ½ cup Gruyere cheese, grated
- 3 tbsp breadcrumbs
- 3 tbsp parmesan cheese
- Combine the potatoes, milk, heavy cream, garlic, salt, and pepper in a large saucepan.
- Simmer until the potatoes are three-quarters cooked, about 8-10 minutes.
- Remove the potatoes from the heat and stir in the Gruyere.
- Pour the potatoes into a small, shallow pan.
- Combine the breadcrumbs and parmesan and scatter evenly over the potatoes.
- Bake in a 350 degree oven until golden brown, about 30 minutes.
- Allow the potatoes to set for 5-7 minutes before slicing.