



Potatoes Dauphinoise

Serves 4 | Prep Time 40 minutes | Cook time 60 minutes

If you have a mandolin, this is the time to use it.

INGREDIENTS

- 1 TB butter
- 3 large russet potatoes
- 1 cup heavy cream
- 6 cloves garlic minced
- 3 cups grated parmesan cheese (or more if needed, keep some handy)
- Fresh thyme (optional)
- Salt
- Pepper

METHOD

- 1 Preheat oven to 400 degrees.
- 2 Butter the bottom and sides of an 8x8 baking dish.
- 3 Place cream and garlic in a sauce pan on low to medium heat. Do not boil.
- 4 Thoroughly wash, peel and cut the ends off the potatoes. Slice potatoes about 1/8 in thick with mandolin. If using a knife, slice potatoes as close to same size as possible.
- 5 Arrange ingredients in the dish- potatoes, pour ¼ cup of cream and garlic over top of potatoes, sprinkle a generous portion of parmesan cheese, salt and pepper. Continue layers until all ingredients are exhausted with parmesan being the final topping.
- 6 Cover and cook for 45 minutes to an hour. Remove cover and continue to cook until top is golden brown, about another 30 minutes.