

# JENNI MARIE'S TEST KITCHEN

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## Potatoes Au Gratin

Serves 6 People

### Equipment Needed:

- 8"x8" Baking Dish
- Medium Saucepan
- Cutting Board & Sharp Knife
- Rotary Grater or Mandoline Slicer
- Measuring Cups & Spoons
- Kitchen Scale
- Whisk

### Directions:

1). Gather all equipment & ingredients. Preheat oven to 325°F, and grease an 8x8 baking dish. In a saucepan, combine heavy cream, butter, garlic, salt and pepper. Give it a good whisk, and let it come to just below a light simmer on low heat (about 185°F). Stir frequently to avoid scorching the cream. Once mixture begins to steam and is hot to the touch, drop in your thyme sprigs, and remove from heat. Let the thyme sprigs steep in the hot cream mixture for about 20 minutes while you prep your cheese and potatoes.

- **1 3/4 C. (400ml.) Heavy Cream**
- **1/2 t. Kosher Salt (more or less, to taste)**
- **2 T. Salted Butter**
- **3 t. Garlic Replacer (or 2 T. garlic oil or 2 cloves fresh minced)**
- **1/4 t. Black Pepper**
- **4 Sprigs Fresh Thyme (optional)**

2). Shred cheese into a bowl and set aside. Rinse & peel potatoes. Slice potatoes very thin using a mandoline slicer, or grater. Carefully remove thyme sprigs from cream mixture, and give the cream a gentle whisk (avoid scraping bottom of pan). Evenly layer 1/3 of your sliced potatoes in the bottom of greased baking dish. Slowly pour 1/3 of the cream mixture over potatoes. Sprinkle 1/3 of the cheese on top of the potatoes. Repeat this process two more times, but the third and final layer should only be the remaining potatoes and cream. Hold back the remaining 1/3 of shredded cheese for later. Cover with aluminum foil, and place in the preheated oven for 1 hour. Pull it out after 1 hour, and poke the middle with a knife. If potatoes are not super tender in the middle, cover and bake for another 15-20 minutes. If potatoes feel fully cooked and knife tender, sprinkle the remaining 1/3 of cheese on top, and bake uncovered for another 15 minutes or until cheese is nice and bubbly (you may choose to broil on low for a few minutes). Let cool for about 20 minutes before cutting and serving. Enjoy!

- **2 C. (227g or 8oz.) Shredded Cheese (sharp cheddar, gouda, havarti, mozzarella, or gruyere)**
- **2 - 2.5 lbs. Russet or Yukon Gold Potatoes**

***\*\*I've found that cooking au gratin potatoes with the "low & slow" method yields the best results. It's a labor of love, but well worth the time and effort. I cook mine in a conventional oven for the first 90 minutes, and then I keep them warm (180°F) in my toaster oven while I make the rest of my dinner. I sprinkle the cheese on top and broil just before I'm ready to serve. Leftover potatoes can be refrigerated for up to 5 days. We like to reheat them in the toaster oven or microwave, sprinkle on a little parmesan, and eat them for lunch. So good!***

