

# Cheesy Garlic Potato Gratin

*All-Time Favorites 2012 Cookbook  
Better Homes and Gardens Magazine*

## Servings: 12

*3 pounds (10 cups) medium Yukon  
Gold potatoes, thinly sliced  
2/3 cup (about 6) green onions,  
sliced  
6 cloves garlic, minced  
1 1/2 teaspoons salt  
1/2 teaspoon black pepper  
3 cups (12 ounces) Swiss, Gruyere,  
provolone, or Jarlsberg cheese,  
shredded  
2 cups whipping cream  
green onion slivers (optional)*

## Preparation Time: 25 minutes

### Bake: 1 hour 30 minutes

Preheat the oven to 350 degrees.

Grease a three-quart rectangular baking dish.

Layer half of the sliced potatoes and half of the green onions in the prepared dish. Sprinkle with half of the garlic, salt and pepper. Sprinkle with half of the cheese. Repeat the layers. Pour the whipping cream over the top. Cover with foil.

Bake for one hour and 10 minutes. Uncover and bake for 20 to 30 minutes more or until the potatoes are tender when pierced with a fork and the top is golden brown.

Let stand for 10 minutes before serving.

If desired, sprinkle with green onions slivers.

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Per Serving (excluding unknown items): 139 Calories; 15g Fat (92.6% calories from fat); 1g Protein; 2g Carbohydrate; trace Dietary Fiber; 54mg Cholesterol; 282mg Sodium. Exchanges: 0 Grain(Starch); 0 Vegetable; 0 Non-Fat Milk; 3 Fat.

## Side Dishes

### Per Serving Nutritional Analysis

Calories (kcal):	139	Vitamin B6 (mg):	trace
% Calories from Fat:	92.6%	Vitamin B12 (mcg):	.1mcg
% Calories from Carbohydrates:	4.8%	Thiamin B1 (mg):	trace
% Calories from Protein:	2.6%	Riboflavin B2 (mg):	trace

**Total Fat (g):** 15g  
**Saturated Fat (g):** 9g  
**Monounsaturated Fat (g):** 4g  
**Polyunsaturated Fat (g):** 1g  
**Cholesterol (mg):** 54mg  
**Carbohydrate (g):** 2g  
**Dietary Fiber (g):** trace  
**Protein (g):** 1g  
**Sodium (mg):** 282mg  
**Potassium (mg):** 39mg  
**Calcium (mg):** 31mg  
**Iron (mg):** trace  
**Zinc (mg):** trace  
**Vitamin C (mg):** 1mg  
**Vitamin A (i.u.):** 586IU  
**Vitamin A (r.e.):** 167 1/2RE

**Folacin (mcg):** 2mcg  
**Niacin (mg):** trace  
**Caffeine (mg):** 0mg  
**Alcohol (kcal):** 0  
**% Daily Value\***

## Food Exchanges

**Grain (Starch):** 0  
**Lean Meat:** 0  
**Vegetable:** 0  
**Fruit:** 0  
**Non-Fat Milk:** 0  
**Fat:** 3  
**Other Carbohydrates:** 0

## Nutrition Facts

Servings per Recipe: 12

### Amount Per Serving

**Calories** 139 **Calories from Fat:** 129

### % Daily Values\*

<b>Total Fat</b>	15g	23%
Saturated Fat	9g	46%
<b>Cholesterol</b>	54mg	18%
<b>Sodium</b>	282mg	12%
<b>Total Carbohydrates</b>	2g	1%
Dietary Fiber	trace	0%
<b>Protein</b>	1g	
<b>Vitamin A</b>		12%
<b>Vitamin C</b>		1%
<b>Calcium</b>		3%
<b>Iron</b>		0%

\* Percent Daily Values are based on a 2000 calorie diet.