

## **JR's Gratin Dauphinois**

Patricia Wells and Robert Freson - "Patricia Wells at Home in Provence"  
Palm Beach Post - (Edmund Tijerina - San Antonio Express-News)

**2 cups whole milk**  
**1 cup heavy cream**  
**4 ounces Gruyere cheese, freshly grated and divided**  
**sea salt (to taste)**  
**freshly ground black pepper (to taste)**  
**freshly grated nutmeg (to taste)**  
**2 pounds firm-fleshed potatoes, peeled and sliced very thin**  
**1 plump clove fresh garlic, peeled and halved**  
**3 tablespoons unsalted butter**

Preheat the oven to 375 degrees.

In a large saucepan, bring the milk to a boil over moderate heat. Add the cream and 3/4 of the cheese.

Stir to blend. Season with the salt, pepper and a grating of nutmeg. Add the potatoes and mix well with a wooden spoon.

Cook over low heat, stirring from time to time until the potatoes are soft, about 20 minutes. Taste for seasoning.

Thoroughly rub the inside of the baking dish with garlic. Transfer the potatoes and their liquid to the baking dish. Sprinkle with the remaining cheese and bits of butter.

Place in the center of the oven and bake until the potatoes are cooked through and the top is crisp and golden, about 1 hour and 15 minutes.

Serve immediately.

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Per Serving (excluding unknown items): 1898 Calories; 176g Fat (82.1% calories from fat); 55g Protein; 31g Carbohydrate; trace Dietary Fiber; 610mg Cholesterol; 715mg Sodium. Exchanges: 5 Lean Meat; 0 Vegetable; 2 1/2 Non-Fat Milk; 31 1/2 Fat.