

Side Dish

Potato Gratin II

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Servings: 8

1 clove garlic, peeled and halved
1 tablespoon unsalted butter, softened
2 1/2 cups whole milk
2 tablespoons shallots, minced
1/4 teaspoon Kosher salt
1/4 teaspoon freshly ground black pepper
dash whole nutmeg, grated
2 pounds Yukon gold potatoes, peeled and cut into 1/8-inch-thick slices
1/2 cup (2 oz) Gruyere cheese, shredded
1/4 cup (1 oz) fresh Parmigiano-Reggiano cheese, grated

Preheat the oven to 375 degrees.

Rub a broiler-safe 11x7-inch baking dish with garlic. Discard the garlic. Coat the dish with butter.

In a skillet, combine the milk, shallots, salt, pepper, nutmeg and potatoes. Bring to a simmer. Cook for 8 minutes or until the potatoes are almost tender.

Spoon the potato mixture into the prepared baking dish.

Sprinkle with the cheeses.

Bake for 35 minutes.

Preheat the broiler.

Broil for 3 minutes or until golden.

Let stand 10 minutes.

Per Serving (excluding unknown items): 183 Calories; 6g Fat (30.6% calories from fat); 7g Protein; 24g Carbohydrate; 1g Dietary Fiber; 22mg Cholesterol; 126mg Sodium. Exchanges: 0 Grain(Starch); 1/2 Lean Meat; 0 Vegetable; 1/2 Non-Fat Milk; 1 Fat.