
Potatoes Au Gratin

Beverly Robinson - Marshall Field's Dallas galleria

1993 United Way Cookbook Committee - Dayton's, Marshall Field and Hudson's Stores

1 medium onion
1 1/4 pounds Gruyere cheese
2 tablespoons unsalted butter
6 russet potatoes
pepper
paprika
1 pint heavy whipping cream

Preheat the oven to 325 degrees.

Grate the onion and cheese. Use one tablespoon of butter to grease a 13x9-inch casserole dish.

Peel and slice the potatoes thinly. Use two potatoes to line the bottom of the casserole. Sprinkle 1/3 of the cheese and 1/3 of the onion on the potatoes. Grate fresh pepper on top. Dot with one tablespoon of butter. Sprinkle with paprika. Repeat the layers twice for a total of three layers of each. Pour the whipping cream over all.

Bake, uncovered, for 30 minutes. Cover tightly with foil.

Bake 90 minutes more.

Side Dishes

Per Serving (excluding unknown items): 4585 Calories; 383g Fat (74.5% calories from fat); 190g Protein; 106g Carbohydrate; 9g Dietary Fiber; 1339mg Cholesterol; 2119mg Sodium. Exchanges: 5 1/2 Grain(Starch); 24 Lean Meat; 1 1/2 Vegetable; 1 1/2 Non-Fat Milk; 59 1/2 Fat.