

Rosemary Potato Gratin

Ingredients:

3 Tbsp unsalted butter, melted
5 lbs baking potatoes, peeled and
cut into 1/4" slices
2 Tbsp garlic, minced
2 C Gruyere cheese, shredded
2 Tbsp fresh rosemary, chopped
2 C heavy cream
sea salt
freshly ground black pepper

Preparation:

Preheat the oven to 350 degrees. Brush the sides of a 9x13" dish with the melted butter. Layer half of the potatoes in the dish. Sprinkle the top lightly with salt and pepper. Layer with the rest of the potatoes and then top with the remaining cheese. Pour the remaining cream evenly over the top. Place the dish on a baking sheet and place it in the oven. Bake until the top is golden brown and the potatoes are tender, about 1 hour.

