

Potato & Onion Gratin

Makes 6-8 servings

Ingredients

1 ½ each	Red Onion- sliced thin
2T	Olive Oil
¼ t	Kosher Salt
	Butter
5 cloves	Garlic -crushed
4ea	Russet Potatoes –peeled and slice thin
2t +	Kosher Salt
1t +	Black Pepper
To taste	Nutmeg
1-2 T	Fresh Thyme -picked
½ C	Parmesan Cheese
½ C	Cream
½ C	Chicken Stock

Method

Preheat to 525-600 degrees

- Put the red onion in a small sauté pan with the 2 tablespoons olive oil and salt to taste.
- Roast in the middle of the oven, stirring occasionally, until the onions are browning and roasted. Remove and cool.
- Rub a shallow gratin dish with butter and then with the garlic, leaving the garlic in the bottom of the dish. Add a layer of sliced potatoes, sprinkle with salt, pepper and nutmeg.
- Add some of the onions, fresh thyme and parmesan cheese.
- Make a second and third layer of potatoes and do the same on every other layer until you have used them all. Pour even amounts of cream and chicken stock over all of it, just to come ¼ of the way up the dish.
- Top with a little more parmesan, thyme and knobs of butter.
- Bake, just inside the door of the oven, turning twice, until the potatoes are tender and the cream is bubbling, 20-25 minutes.
- Put the gratin 2 inches from the flame to brown and finish it, turn once.



www.woodstonehome.com (800) 578-OVEN (6836)

Laura Dewell - October 2006