



Thanksgiving Sides

Presented by Eileen Quinn

November 11, 2009

**Martin's Super Markets at Heritage Square
Mishawaka, Indiana**

Potatoes Dauphinoise

Ingredients

- 2 tbsp butter
- 1 1/2 cups half and half
- 1 1/2 cups heavy cream
- 2 sprigs of thyme
- 3 garlic cloves, sliced
- 1 cup shredded Gruyere cheese (about 4 ounces)
- 1 1/2 tsp salt
- 1/2 tsp freshly ground pepper
- 2 1/2 lbs Yukon Gold potatoes, peeled and thinly sliced

Instructions

Preheat oven to 350 degrees. Butter the inside of a shallow baking or gratin dish. Layer the potato slices in the dish, overlapping slightly. Season with salt and pepper as you go and add cheese to each layer. In a large saucepan, bring to a gentle simmer the half and half, the cream, the thyme sprigs and the garlic. Remove the thyme and pour the hot mixture over the potatoes. Do this slowly and allow the potatoes to absorb the cream as you pour. Dot the top with butter and a final layer of cheese. Bake for 60 - 90 minutes or until potatoes are soft and the top is a golden brown. Let rest for about 15 minutes. This is excellent on the second day, too! Unlike most potato dishes, this reheats well in the microwave and can even be frozen, to be "nuked" at a later time.

Potatoes Dauphinoise is a classic French dish and every French home cook has a spin on the recipe used. It is also a popular Bistro dish, often served as a main course with a salad and crusty bread.