

## Classic Potato Gratin

---

Ingredients:

Unsalted butter for baking dish  
1 cup heavy cream  
Coarse salt and freshly ground black pepper  
Pinch of freshly grated nutmeg  
2 lbs. Yukon gold potatoes, peeled and thinly sliced into rounds  
2 cups coarsely grated Gruyere cheese (about 6 oz.)

Preheat oven to 350°. Butter a 9 inch square baking dish, and set aside.

Whisk together cream, 1 tsp. salt, ¼ tsp. pepper, and the nutmeg in a small bowl and set aside. Toss potatoes, 1 tsp. salt, and ¼ tsp. pepper in a large bowl.

Arrange one-third of potatoes in buttered dish, overlapping slices. Sprinkle with one-third of the cheese. Repeat two more times with remaining potatoes and cheese (end with cheese layer). Pour reserved cream mixture over top layer. Gently shake dish back and forth to distribute evenly.

Cover with foil; bake 30 minutes. Remove foil; bake until bubbling and well browned, about 30 minutes or more. Let cool slightly before serving.

*Credit: Martha Stewart Living*