

# Scalloped Potato Gratin

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Ingredients:

1 ½ cups heavy cream

1 sprig fresh thyme

2 garlic cloves, chopped

½ tsp. ground nutmeg

Butter

2 lbs. russet potatoes, peeled and cut into 1/8-inch thick slices

Salt and freshly ground black pepper

½ cup grated Parmesan cheese, plus more for broiling

Directions:

Preheat oven to 375°. In a small saucepan, heat up the cream with a sprig of thyme, chopped garlic and nutmeg.

While the cream is heating up, butter a casserole dish. Place a layer of potato in an overlapping pattern and season with salt and pepper. Remove cream from heat, then pour a little over the potatoes. Top with some grated Parmesan. Make 2 more layers. Bake, uncovered, for 45 minutes. Sprinkle some more Parmesan and broil until cheese browns, about 5 minutes.

~ Credit: Tyler Florence