

The Cheesiest Potato Casserole



From the Sensenig's Recipe Book

Ingredients

4 garlic cloves, 1 cut lengthwise, remaining cloves minced
1 tbs unsalted butter
1 cup shredded Gruyere or Swiss Cheese
1 cup coarsely grated Parmesan Cheese
1 1/2 cup heavy cream
1 1/2 cup low-sodium chicken broth
2 tsp chopped fresh thyme
1/4 tsp nutmeg
3/4 tsp salt
1/8 tsp pepper
2 1/2 lbs russet potatoes (4-5 medium) peeled and sliced 1/4 inch thick
4-5 slices hearty white sandwich bread, crust removed and torn into pieces

Preparation

Use cut side of halved garlic to rub sides and bottom of 2 quart shallow gratin dish. Allow garlic in dish to dry briefly, about 2 minutes, then coat dish with softened butter. Combine cheeses in small bowl.

Bring minced garlic, cream, broth, thyme, nutmeg, salt and pepper to boil in a large saucepan over medium-high heat. Reduce heat to medium-low and simmer until liquid is reduced to 2 1/2 cups, about 5 minutes. Remove from heat and gently stir in potatoes.

Spoon half the potato mixture into prepared dish. Sprinkle with half the cheese, add remaining potato mixture, and press with spatula to compact. Press bread pieces into casserole. Bake 40 minutes at 350 degrees. Sprinkle remaining cheese on top and continue baking until golden and bubbling, 25-30 minutes. Remove from oven and let rest 20 minutes.

Notes:

This casserole can be assembled (leave off the bread) and refrigerated for 24 hours. When ready to bake, add bread topping and bake according to the recipe.

Source:

Aunt Dolores Stevenson (Cooks Country)