

Au Gratin Potatoes



From the Sensenig's Recipe Book

Ingredients

- 2.5 lbs yukon potatoes
- 1 shallot thinly sliced
- 3 tablespoons butter
- 3 tablespoons flour
- 2 cups half and half
- 1 cup cheddar cheese
- 1/2 cup gruyere cheese
- salt & pepper to taste

Preparation

1. Preheat oven to 375 degrees F.
2. Wash potatoes and slice into thin slices. Slice shallot as thin as possible.
3. Layer potatoes and shallots in a greased casserole dish.
4. Melt butter & flour in a sauce pan and cook 2-3 minutes. Add seasonings and half and half. Whisk over medium heat until thick and bubbly. Remove from heat and stir in cheeses until melted.
5. Spoon cheese sauce over potatoes. Cover with foil and bake 20 minutes. Reduce oven temp to 350 degrees F and bake for another 40 minutes. Remove foil and bake an additional 20-30 minutes or until lightly browned and potatoes are cooked.

Notes:

I often substitute smoked gouda for the cheddar. You can skip the shallot if you prefer. Sprinkle top with grated Parmesan after removing foil adds a great crust to the top. Peeling the potatoes is a personal preference. I usually do.

Source:

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