

Gourmet

Potato Gratin

INGREDIENTS

- 5 Idaho or other Russet Potatoes, about 4 pounds,
peeled and thinly sliced
- 3 cups Heavy Cream
- 1 tablespoon Peanut Oil
- ½ pound Leeks, about 2, white part cut into thin strips about
½" wide by 2" long by ¼" thick
- 12 to 15 whole Mushroom Caps
- Freshly Ground Black Pepper
- Salt

PREPARATION

- Heat the oven to 300° F. Place the Potatoes in a medium saucepan and cover with the cream. Add Salt and Pepper and simmer over medium heat until the Potatoes are just tender, about 15 minutes. Drain the Potatoes, reserving the Cream. Return the Cream to the saucepan and simmer until the Cream has reduced by half.
- Heat the Peanut Oil in a large skillet over medium heat until it slides easily across the pan. Add the Leeks, Salt, and Pepper. Cook, stirring frequently, until the Leeks are fragrant, about 1 minute, then add the Mushrooms. Cook, stirring occasionally, until the Mushrooms soften, about 5 minutes.
- Add the Mushroom mixture to the Cream. Spoon half the Potatoes into a medium baking dish; cover with half the cream and Mushroom mixture. Repeat, spooning the remaining Potatoes, the covering with the remaining Mushroom mixture. Bake the gratin until it is well browned, about 35 minutes, then serve.

SERVES 4 to 6.