

Scalloped Potatoes with Gruyere

1 ½ hours

4 servings

Ingredients

1 clove garlic smashed

1 tbl butter

2 potatoes

2/3 cup half and half

1 tsp fresh chopped thyme

1 tsp salt

fresh ground pepper

Pinch freshly ground nutmeg

3/4 cup grated Gruyere cheese

Directions

Preheat oven to 350 degrees F. Rub the garlic all over the inside of a 7x5 inch pan. Mince what is left of the garlic clove, rub some of the butter on the inside of the dish.

Using a mandolin or vegetable slicer, slice the potatoes to about 1/8 inch thick and put them in a saucepan with the minced garlic and remaining butter, the half and half, thyme, salt, pepper, to taste, and nutmeg. Bring to a boil over medium-high heat and cook, stirring, until the mixture has thickened slightly, 1 to 2 minutes. Transfer the mixture to the prepared baking dish and spoon remaining liquid over the top.

Bake uncovered for about 50 minutes. Sprinkle the Gruyere cheese over the top and bake until brown about 15 minutes more. Remove from oven and let cool for about 10 minutes before serving.