

Potatoes Au Gratin

I love these a few days old as the flavors really envelop.

400°F

13-by 9-inch (3L) baking dish, buttered

Serves 6

10 oz	Cheddar cheese
6 medium	russet potatoes, peeled and halved
1-1/2 medium	sweet onion, quartered
	Sea Salt
	Freshly Ground Black Pepper
	Freshly Ground Nutmeg
1/3 cup	unsalted butter
1/4 cup	all-purpose flour
3 cups	whole milk, room temperature

1. In work bowl fitted with shredder blade, process cheese until grated. Place in a medium bowl. In work bowl fitted with slicing blade, process potatoes and onions until all are sliced. In buttered baking dish layer 1/2 of the potatoes and then the onion slices, add the remaining potatoes. Season with salt, pepper and nutmeg. Set aside.

2. Over medium heat in a saucepan, melt butter, mix in the flour and stir constantly with a whisk for one minute. Whisk in milk. Cook until mixture has thickened, about 5 minutes. Stir in cheese all at once, and continue stirring about 30 to 60 seconds. Pour milk/cheese mixture over the potatoes, and cover with aluminum foil.

3. Bake until bubbling and a fork inserted into the center has a feeling of soft potatoes and not firm, about 75 to 90 minutes. If you would like the top to have a nice brown look to it you can remove foil last 5 minutes of baking.

Tip: If the milk is cold it will take a lot longer to cook and thicken the mixture. Measure the amount needed and leave on the counter for at least an hour prior to making.

Variation: Try different cheeses for your taste.