

Perfectly Creamy Au Gratin Potatoes (mod RG)

Prep time 10 mins
Cook time 1 hour 30 mins
Total time 1 hour 40 mins

Serves: 3 servings - Half recipe, slightly modified

Ingredients

1 pound potatoes, thinly sliced
1/4 cup finely chopped yellow onion
1 clove garlic, minced
1.5 tablespoons butter
1.5 tablespoons all-purpose flour
1 cup whole milk
1/4 cup heavy cream
3/4 teaspoons salt
3/4 cups shredded Cheddar cheese
1/8 cup grated Parmesan cheese

Instructions

1. Preheat the oven to 350 degrees F
2. Melt the butter in a stock pot over medium-high heat. Add the flour and whisk until smooth. Simmer, whisking constantly, for 2 minutes.
3. Add the onions and garlic and stir to combine. Add the milk, cream and salt and whisk until smooth. Bring to a simmer and whisk until thickened.
4. Whisk in the Cheddar and the Parmesan cheese. Whisk until melted. Stir in the potatoes.
5. Pour the potato mixture into a 1-quart casserole dish. Cover with foil and bake for 1 hour or until the potatoes are soft.
6. Remove foil and bake for another 20 minutes or until the top is lightly browned. Let sit for 5 minutes before serving.

Recipe by The Daring Gourmet at

<http://www.daringgourmet.com/2014/11/20/perfectly-creamy-au-gratin-potatoes/>

Perfectly Creamy Au Gratin Potatoes

Prep time 10 mins
Cook time 1 hour 30 mins
Total time 1 hour 40 mins

Serves: 6 servings

Ingredients

2 pounds potatoes, thinly sliced
1/2 cup finely chopped yellow onion
2 cloves garlic, minced
3 tablespoons butter
3 tablespoons all-purpose flour
2 cups whole milk
1/2 cup heavy cream
1.5 teaspoons salt
1.5 cups shredded Cheddar cheese
1/4 cup grated Parmesan cheese, divided in half

Instructions

1. Preheat the oven to 350 degrees F
2. Melt the butter in a stock pot over medium-high heat. Add the flour and whisk until smooth. Simmer, whisking constantly, for 2 minutes.
3. Add the onions and garlic and stir to combine. Add the milk, cream and salt and whisk until smooth. Bring to a simmer and whisk until thickened.
4. Whisk in the Cheddar and half of the Parmesan cheese. Whisk until melted. Stir in the potatoes.
5. Pour the potato mixture into a 2-quart casserole dish. Sprinkle with remaining Parmesan cheese. Cover with foil and bake for 1 hour or until the potatoes are soft.
6. Remove foil and bake for another 20 minutes or until the top is lightly browned. Let sit for 5 minutes before serving.

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