



Gratin Dauphinois

(Scalloped Potatoes au Gratin | The Twenty-Eighth Show)

For 6 people

Indulge in the French classic, Gratin Dauphinois, a delectable dish of thinly sliced potatoes baked in milk, garlic, and butter until tender and golden brown on top. Perfect for a dinner party or a cozy night in, this recipe serves six and will impress even the most sophisticated palates.

- 2 lbs. “boiling” potatoes, peeled
- 1 cup milk
- A 6-cup flameproof baking dish, 2 inches deep
- 1 small clove mashed garlic
- 1 tsp salt
- ½ tsp pepper
- 3 to 4 Tb butter

(Preheat oven to 425 degrees.)

Slice potatoes 1/8 inch thick and drop into a bowl of cold water. Bring milk to the boil in baking dish with garlic, salt, and pepper. Drain potatoes, add to boiling milk, and distribute butter over them. Bake in middle level of preheated oven for about 25 minutes, until milk is absorbed, potatoes are tender, and top has browned. (If not served immediately, keep warm, uncovered, adding a bit more milk if potatoes seem dry.)

Serving

Serve with roasts, steaks, or chops.

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