

# KITCHENART

THE STORE FOR COOKS

---

---

1550 Win Hentschel Blvd.

West Lafayette, IN 47906

(765) 497-3878

---

---

## Three Cheese Potato Gratin

Serves 8

This is not your grandmother's potato dish (as delicious as it once was). Thinly sliced potatoes are layered with a distinctive sauce flavored by garlic and a generous helping of Gruyère cheese. Freshly grated Parmesan cheese graces each layer while sharp cheddar cheese forms the beautifully browned crust once baked. All the flavors combine in a wonderful way and infuse their magic into the potatoes. You'll probably want to try this recipe ahead of time – not that's it's hard or tricky, but so you can enjoy it twice! We'll wager that it's the most enjoyed dish on the table!

### ***Ingredients:***

9-10 medium potatoes, Yukon Golds  
Boiling water with salt  
6 tablespoons butter  
2 shallots, finely diced  
3 cloves garlic  
1/2 teaspoon Kosher salt  
1/2 teaspoon black pepper  
4 tablespoons flour  
1 cup chicken stock  
2 cups whole milk  
4 oz. Gruyère cheese shredded  
1 cup Parmesan, finely grated (about 2-3 oz.)  
1/2 cup Cheddar cheese, coarsely grated

### ***Directions:***

1. In a large pot, bring the water to a boil and salt. Meanwhile, scrub the potatoes and slice thinly crosswise, approximately 1/8-inch thick. Place the slices in the boiling water. Return to a boil and cook for 3-4 minutes; the slices will cook quickly and be tender, yet should still be intact; do not overcook. Drain the potatoes well.
2. In a 3 qt. saucier or saucepan, melt the butter. Sauté the shallots in the butter for 3 minutes, then crush the garlic and sauté for an additional 30 seconds. Season with the salt and pepper. Add the flour to the butter and whisk for 2 minutes; this will form a thin roux. Add the cup of chicken stock whisking continually. Add the 2 cups of milk gradually while continuing to whisk. Remove the sauce from heat when thickened; add the shredded Gruyère cheese and stir until melted. Taste and adjust pepper and salt accordingly.
3. Preheat the oven to 350°F. Butter the inside of large baking dish.

***Continued on Page 2***

# KITCHENART

THE STORE FOR COOKS

---

---

1550 Win Henschel Blvd.

West Lafayette, IN 47906

(765) 497-3878

---

---

***Page 2, continued***

4. Spoon a half-cup of the Gruyère sauce on the bottom of the dish. Place a layer of overlapping potato slices. Spread another half cup of sauce on top, sprinkle with about a third of the grated Parmesan cheese. Repeat with two additional layers of potatoes, sauce, and cheese until the top layer is within a half-inch of the top of the dish. End with a thin layer of sauce. Sprinkle the cheddar cheese over the top. Finish with a light sprinkling of the grated Parmesan.

5. Loosely tent the dish with greased or nonstick aluminum foil; take care that the foil does not touch the top layer. Bake for 30 minutes or until bubbly and heated through. Remove the foil and bake uncovered for another 10-15 minutes or until the top cheese is nicely bubbly and browned.