

Potato Gratin

Provided by the Auburn Interfaith Food Closet

RECIPE TYPE: Side Dish

SERVES: 4-6

PREP TIME: 10 minutes

COOL TIME: 15 minutes

BAKE TIME: 30 minutes at 350°F

TOTAL TIME: 1 hour 10 minutes



INGREDIENTS:

- 4 medium potatoes (2 lbs.), washed, and peeled (if desired)
- 2 cups chicken broth, or reconstituted (low sodium) chicken bouillon
- 4 oz. cheese, shredded (1 cup)
- 4 tablespoons sour cream
- Salt and pepper to taste
- 1 pinch dried thyme, or ground nutmeg (optional)

DIRECTIONS:

1. Bring the chicken broth to a boil on high heat, in a 3-quart pan fitted with a steamer basket. The liquid level should be 1-inch below the bottom of the steamer basket.
2. Add the potatoes in the steamer basket, cover with a tight-fitting lid, and steam for 15-20 minutes on low heat, until the potatoes are almost tender.
3. Remove the potatoes and cool for 15 minutes, reserving the liquid in the pan. Once cool, cut the potatoes into thin slices.
4. Pre-heat the oven to 350°F. Grease a casserole dish, arrange half of the potato slices, sprinkle with half the cheese. Season with pepper and optional spices. Repeat layering with remaining potatoes and cheese.
5. Take 1 cup of the reserved liquid, stir in the sour cream until smooth. Pour over the casserole ingredients.
6. Bake at 350°F for 30 minutes. Serve warm.

