

## **POTATO AND LEEK GRATIN**

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From *More Vegetables, Please*, by Janet Fletcher

Submitted by Marie Burns

I know you shouldn't count calories when you make a potato gratin, but this version really is relatively low-cal. It contains only enough butter to grease the dish and considerably less cream than most. Nevertheless, It's remarkably creamy, the cream infused with the lovely sweet flavor of leeks. Enjoy!

1 garlic clove  
1 tsp butter  
1 ½ lb red-skinned potatoes, peeled and sliced ½" thick  
1 ½ cups minced leeks, white and pale green parts only  
(2 to 3 medium leeks sliced thinly crosswise then minced)  
Salt and freshly ground black pepper  
½ cup heavy cream  
½ cup chicken stock  
3 oz. Grated Gruyere cheese

1. Preheat the oven to 325°. Cut the unpeeled garlic clove in half. Rub the bottom and sides of the earthenware or ceramic oval gratin dish (approximately 13" x 8" x 2") with the cut clove. Let the garlic juices dry, then grease the dish with the butter.
2. Arrange one-third of the potatoes in the dish; top them with half the leeks. Season with salt and pepper. Add another third of the potatoes, then the rest of the leeks. Season again with salt and pepper. Top with the remaining potatoes. Season with salt and pepper.
3. Whisk the cream and chicken stock together and pour them over the potatoes. Cover the dish with aluminum foil and bake 30 minutes. Uncover. Press the potatoes down lightly with a spoon and baste them with some of the liquid so that the surface is moist. Raise the oven temperature to 375°. Sprinkle the surface of the potatoes evenly with cheese. Return the gratin to the oven uncovered and continue baking until it is well browned, about 25 to 30 minutes.

Serves 6