

Dauphinoise Potatoes

Serves 6

Ingredients;

2 pounds Idaho potatoes, washed , peeled and sliced 1/ 8 inch thick
2 + cups heavy cream
4 cloves finely diced garlic
1 large whole clove of garlic (for rubbing the dish)
2 teaspoons sea salt
1/ 2 teaspoon freshly grated nutmeg
1/ 4 teaspoon freshly grated white pepper
1-2 tablespoons diced unsalted butter

Procedure;

1. Preheat oven to 375
2. Bring cream, garlic, salt, pepper, and nutmeg just to a boil in a small saucepan.
3. Rub interior of a baking dish with the whole clove of garlic. Layer potatoes in dish with 2 inches of room left up the sides. Pour cream over potatoes. The potatoes should be almost covered with cream. If necessary add more. Milk can be added in place of the additional cream. Dot the top of the potatoes evenly with the butter. Place the baking dish on a baking sheet with sides lined with aluminum foil for easy clean up.
4. Bake for about 45 minutes to an hour or until the potatoes are tender, browned and yield to the tip of a knife. Allow potatoes to stand for 10 minutes. If potatoes are being too dark during baking cover with a sheet of aluminum foil.

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