

Becky's Potatoes Au Gratin

Our friend Becky Ireland is a great cook. She says you can prepare the potato dish in the morning and leave in the refrigerator until ½ hour before cooking.

1/3 cup unsalted butter, softened

1-1/2 pounds Idaho potatoes, peeled and cut into 1/4-inch slices

1/2 cup grated Gruyere

1/2 cup freshly grated Parmesan

1 cup heavy cream

1 teaspoon salt

1/2 teaspoon ground pepper

1/8 teaspoon paprika

Preheat oven to 350 degrees

Butter a 1-1/2 quart baking dish with about 1 tablespoon of the softened butter.

Arrange a layer of potatoes in the baking dish, and sprinkle some of the cheeses over them. Continue layering potatoes and cheeses until you've used them all ending with a layer of potatoes.

In a small bowl, whisk the cream with the salt and pepper and pour over the potatoes. Dot the remaining butter over the top and sprinkle with paprika.

Bake for 1 to 1-1/4 hours, or until the potatoes are tender and golden brown on top. Let stand for 5 minutes and then serve.

We changed it up a bit by using truffle butter to dot over the top. Yum!