



Potato Gratin

Ingredients:

1/2 cup chicken stock
1 1/2 cups heavy cream
1 bay leaf
2 tbsp butter
1 tsp garlic powder
2 1/2 lbs Yukon gold potatoes, peeled and sliced 1/8" thick
salt and pepper
1 cup shredded cheddar

Directions:

Preheat oven to 350 degrees.

In a small sauce pan combine cream, broth, bay leaf and garlic powder on the stove over a medium heat to simmer. Remove pan from heat and set aside for the flavors to infuse as you prepare the gratin.

In a shallow baking dish, place the potatoes in even layers. Sprinkle with lots of salt and pepper. Pour the cream mixture over the potatoes and sprinkle with cheese.

Transfer baking dish to the oven and bake until the potatoes are fork tender and the cheese is golden brown, about 50 minutes. When cooked, remove the baking dish from the oven and let cool slightly before serving.