

## Anne's in the Kitchen making...

### Gratin Dauphinois

This dish has become a family favorite, my go-to recipe for big dinner events. It's from the Dauphine region of France near the Italian border, and gratin is cheese, dauphinoise, potatoes I first made it when Bob gave me the biggest Cuisinart made, the DLC10X, about 20 years ago, along with a cookbook to make vast quantities of really interesting food with it. The dish will make you a star to everyone you serve it to, and it goes with every entrée, or it can be one, it's so rich and delicious. It's also great because it involves no last-minute fuss and can be prepared earlier in the day. And there are no real complex "methods" and only 3 ingredients if you don't count salt and pepper.

Whatever "main" dish you serve with this, make it simple and fairly unadorned. I guarantee they won't pay too much attention to the filet mignon! This becomes the star of the show!

#### Ingredients:

6 ounces Gruyere cheese (I use Swiss Emmenthaler, cheaper and just as fine, but you can just buy shredded Swiss cheese if you want to save shredding it yourself)  
8 Medium baking potatoes (I double the recipe for 15 and more for a dinner party)  
1-1/2 cups of heavy cream  
Sea salt and freshly ground pepper

#### Directions:

Shred the cheese with either a processor or a hand shredder. Slice the potatoes as thin as you can. If you have either a food processor with a slicing disc (or a mandolin), use the thinnest setting, put in the feed tube and use firm pressure. If not, a good sharp chef's knife. In that case, cut a slice off to make the long side of the potato so it sits squarely on the cutting board and slice away. Get a large pot of boiling water ready on the stove, and drop the slices in to cook ONLY for about 2 minutes, or until they have lost their crispness but are not cooked through. Drain them in a colander and let them stand until they are cool enough to handle. Preheat the oven to 300°F and **butter** an 11-inch gratin pan or something that is about 2-1/2 inches deep. (I use a big ironstone platter, which works great.) Arrange the potatoes in the pan in layers, sprinkling each layer with potatoes, salt, pepper and shredded cheese. (RESERVE 1/3 OF THE CHEESE FOR THE TOP LAYER.) Pour the cream over the potatoes and sprinkle the reserved cheese on top. Bake in the preheated oven for 1-1/2 hours or until the top is browned and the potatoes are tender. It gets golden and crusty on top, and simply luscious underneath.