



THE WAY THE COOKIE CRUMBLES

A FOOD BLOG

Yukon Gold and Sweet Potato Gratin (adapted from Bon Appétit via epicurious)

8 servings

1½ pounds medium Yukon Gold potatoes, peeled, sliced ¼-inch thick
1½ pounds medium red-skinned sweet potatoes (yams), peeled, sliced ¼-inch thick
1 cup heavy cream
1 cup whole milk
2 tablespoons butter
2 garlic cloves, minced
2 tablespoons minced fresh thyme
1½ teaspoons salt
¾ teaspoon black pepper
1¼ cups (5 ounces) coarsely grated Gruyère cheese

2. Heat the oven to 400 degrees. In a small saucepan, combine the cream, milk, butter, and garlic; bring to simmer. Remove from the heat.

2. Butter a 13x9x2-inch glass baking dish. Evenly spread half of the potatoes on the bottom of the dish. Top with half of the thyme, salt, pepper, and cheese. Repeat the layering with the remaining potatoes, salt, pepper, and cheese. Pour the cream mixture over the gratin, pressing lightly to submerge the potato mixture as much as possible. (Can be made 6 hours ahead. Cover with plastic wrap and chill. Remove plastic wrap before baking.)

3. Cover the gratin tightly with foil. Bake 30 minutes. Uncover and continue baking until the top of the gratin is golden and most of the liquid is absorbed, about 25 minutes longer. Let stand 10 minutes before serving.