



SHELburne FARMS

Potato Gratin

with Shelburne Farms Farmhouse Cheddar

From David Hugo, Executive Chef at the Inn at Shelburne Farms

INGREDIENTS

2 ½ cups cream

¾ cup finely chopped shallots

1 Tbsp minced garlic

2 tsp salt

¾ tsp ground black pepper

4 pounds russet potatoes, peeled, cut into 1/8-inch-thick rounds

2 cups (packed) grated 1-year Shelburne Farms cheddar cheese (about 8 ounces)

DIRECTIONS:

Preheat oven to 375°F. Butter 13 x 9 x 2-inch glass baking dish. Whisk cream, shallots, garlic, salt and pepper in medium bowl to blend. Place half of potatoes in prepared baking dish, overlapping slightly. Sprinkle with ¾ cup cheese. Top with second layer of potatoes. Pour cream mixture over potatoes in dish. Sprinkle with remaining cheese. Cover gratin with foil and bake 45 minutes. Uncover and bake until top is golden brown and potatoes are tender, about 30 to 40 minutes longer. Let gratin cool before serving.

Note: You can use sweet potatoes instead of russets. If you do, add only 1¾ cups of cream.