

Potato-Gruyère Gratin

Active time 20 minutes

Total time 1 hour 10 minutes
plus standing

Makes 12 side-dish servings

ReciTip If you like your gratin a little more browned on top, broil it for a minute before serving.

- 1 sm. head cauliflower (1¼ lbs.)
- 1½ lbs. Yukon gold potatoes,
peeled and very thinly sliced
- 3 c. whole milk
- ¼ c. water
- 2 Tbsp. cornstarch
- ¼ tsp. freshly grated nutmeg
- 3 oz. Gruyère cheese,
shredded (1¼ c.)
- Salt

1. Preheat oven to 350°F. Grease shallow 3-quart ceramic baking dish.
2. Heat 4-quart covered saucepan of salted water to boiling on high. Cut cauliflower in quarters; remove and discard core. Thinly slice cauliflower; boil 3 minutes or until just tender. Drain.
3. In 12-in. skillet, heat potatoes and milk on medium-high just until boiling, stirring



occasionally. Reduce heat to medium-low and simmer 7 to 10 minutes or until potatoes are just tender, gently stirring occasionally.

4. Meanwhile, in small bowl, stir water and cornstarch until cornstarch dissolves. Stir into potato mixture and simmer 3 minutes or until mixture thickens. Stir in cauliflower, nutmeg, half of Gruyère, and ½ teaspoon salt.

5. Transfer half of potato mixture to prepared dish, spreading in even layer. Sprinkle with remaining Gruyère, then spread remaining potato mixture evenly over top of cheese.

6. Bake 30 to 35 minutes or until potatoes and cauliflower are tender when pierced with knife. Let gratin stand 15 minutes before serving.

EACH SERVING ☺ About 130 calories,
5 g protein, 16 g carbohydrate,
5 g total fat (3 g saturated), 1 g fiber,
16 mg cholesterol, 180 mg sodium.