

Potato Gratin

2 ½ lb Yukon gold potatoes, peeled and sliced into 1/8 inch thick rounds
2 ½ cups low fat or whole milk
Kosher salt
Freshly ground pepper
2 Tbsp. butter, oil, or bacon or pancetta fat
3 medium leeks, white and light green parts only, thinly sliced
6 oz. grated Gruyere cheese
1-2 Tbsp chopped fresh parsley
1-2 Tbsp chopped fresh rosemary
½ cup fresh breadcrumbs
2 Tbsp melted unsalted butter

Position rack in center of oven, and heat to 400 F. Butter or oil 3 quart gratin dish, set aside.

Put the potatoes, milk, ½ tsp. salt, few grinds of pepper in a 12 inch skillet. Simmer partially covered, over medium to medium-low heat, stirring occasionally and gently with a rubber spatula until the potatoes are barely tender when pierced with a fork or skewer, 8-12 minutes.

In a medium skillet, heat butter or oil over medium-high heat and sauté leeks until tender, fragrant, and lightly browned. Season to taste with salt and pepper.

Using a slotted spoon, transfer ½ the potato mixture to the prepared gratin dish, spreading it evenly. Layer on the leeks, Gruyere, chopped fresh parsley and chopped fresh rosemary. Top with the remaining potato mixture spreading it evenly, and pour any remaining liquid in the pan.

Evenly scatter the topping mixture over the potatoes. Bake the gratin until it is bubbly, the top is brown, and the potatoes are completely tender when poked with a fork or skewer, 25-30 minutes. Let sit for minimum 10 minutes and maximum 30 minutes before serving so the liquid is fully absorbed and the layers are cohesive.

Serves 8