

Potato Gratin with Onion and Goat Cheese

Category: Vegetable

Servings: 10

Rating: 10

Source: Lucy Waverman, The Globe and Mail

Description:

Rich, but really good. Great with anything, but best with roast beef or pork.

Ingredients:

butter	1/4 cup
onion	2 large, thinly sliced
milk	1 1/2 cups
cream	1 cup
goat cheese	8 ounces
potato	3 lbs, Yukon Gold, peeled and thinly sliced
parsley	1 tablespoon
sage	1 tablespoon
rosemary	1 tablespoon
chives	1 tablespoon
salt	to taste
pepper	to taste

Instructions:

Sauté onions in 2 tablespoons of butter over medium heat until they are caramelized, about 10 minutes.

Heat the goat cheese, milk, and cream until the goat cheese has been incorporated.

Layer 1/3 of the potatoes, half the onions, and half the herb mixture, salt and pepper, repeating ending with a layer of potatoes. Pour the hot goat cheese mixture over the potatoes and dot with the remaining butter. Bake for 50-60 minutes in a pre-heated 400° oven or until the potatoes are cooked through and the top is browned.