

Root Vegetable Gratin

Category: Vegetable

Servings: 8

Rating: 10

Source: Lucy's Kitchen by Lucy Waverman

Description:

Great accompaniment to Pork Wellington. And if you only have 4 people, makes great left overs.

Ingredients:

!rutabaga	one medium
!yukon gold potatoes	4 medium
!carrot	3 medium
!parsnip	2 medium
!butter	4 tablespoons
!leek	2 cups, chopped, white and light green parts only
!garlic	2 tablespoons, chopped
!thyme	one teaspoon, dried
!salt	to taste
!pepper	to taste
!milk	3/4 cup homogenized
!cream	3/4 cup
!cheddar cheese	one cup grated
!parmesan cheese	one cup, grated

Instructions:

Peel and cut the root vegetables into 3/4" chunks. Put the rutabagas in salted water and bring to a boil. Then add the potatoes, carrots, and parsnips and cook until the vegetables are tender-crisp, about five minutes. Drain them and return them to the pot, stirring to evaporate any remaining water.

Melt 3 tablespoons of butter over medium heat and sauté the leeks until they have softened, about 2 minutes. Add the garlic and thyme and cook for one minute. Add to the root vegetable mixture and season with salt and pepper.

Combine the milk and cream in a pot and bring to a boil. Spread half the vegetable mixture in a baking dish and cover with half of each of the cheeses. Spread the remaining vegetables over this and then pour the hot milk over the casserole. Sprinkle with the remaining cheese and dot with one tablespoon of butter.

Bake in a pre-heated 400° oven until the vegetables have absorbed almost all of the liquid, about 35 to 40 minutes.