



Potato Gratin with Mushrooms & Gruyere

Makes 1-9x13x2-inch baking dish, approx. 8–10 servings

Ingredients

- 2 Tbs. olive oil
- 2 Tbs. butter
- 4 cups finely chopped leeks (white and pale green parts only)
- 1 ½ lbs. assorted mushrooms, cut in ½-inch chunks or slices
- 2 garlic cloves, minced
- 3 lbs. Yukon Gold potatoes, peeled, cut in 1/8-inch slices
- 2 cups heavy cream
- 1 tsp. salt (to taste)
- ½ tsp. freshly ground pepper
- 2 cups grated gruyere cheese

Directions

Preheat oven to 375°F.

1. Heat olive oil and butter in a large skillet over medium heat. Add leeks; sauté until soft and lightly browned, 10–12 minutes. Add mushrooms, sprinkle with salt and pepper, and sauté until soft and liquid evaporates. Add garlic; sauté for 1 minute. Set aside. (Can be made up to 4 hours ahead.)
2. Pat potato slices dry with kitchen towel. Combine cream, 1 tsp. salt, and ½ tsp. pepper in a large pot. Add potatoes. Bring to a boil; reduce heat to medium and simmer, covered, for 10 minutes, stirring occasionally. Remove lid; simmer until cream is reduced by about half and potatoes are partially cooked, stirring often and watching to prevent mixture from burning, about 3 minutes. Check seasoning.
3. Brush or spray a 9x13x2-inch glass or ceramic baking dish with oil. Transfer half of potato mixture to dish, spreading out in an even layer. Spoon mushroom mixture over in an even layer. Sprinkle with 1 cup of grated gruyere cheese. Spoon remaining potato mixture over, spreading in an even layer. Sprinkle the remaining cheese over the top. Cover with foil, tenting in center to prevent cheese from sticking to foil. Bake 30 minutes. Uncover; bake until potatoes are tender and top is brown, 20–25 minutes longer. Let rest 10 minutes before serving.