

Sponsored by:



Blue Potatoes au Gratin

Recipe courtesy Paula Deen, 2008

Prep Time:	10 min	Level:	Serves:
Inactive Prep Time:	--	Easy	6 to 8 servings
Cook Time:	1 hr 5 min		

Ingredients

- 2 1/2 pounds blue potatoes, peeled and sliced 1/4-inch thick
- 2 garlic cloves, minced
- 2 tablespoons butter
- 2 tablespoons all-purpose flour
- 2 cups heavy cream
- 1 cup shredded Gruyere
- 1/2 cup crumbled blue cheese
- Salt and freshly ground black pepper

Directions

Preheat oven to 375 degrees F. Butter a 9 by 13-inch baking dish or similar sized casserole dish.

Arrange the sliced potatoes in the prepared dish. In a medium saucepan, saute the minced garlic in butter over medium heat until softened and fragrant. Stir in flour and cook for 3 minutes. Gradually whisk in the cream until smooth and thick. Remove from the heat and stir in the cheeses. Season with salt and pepper.

Pour cheese sauce over the potatoes in the dish. Cover with foil and bake for 45 minutes. Remove foil and bake another 15 minutes until browned.