



## Potato Gratin

Serves 6

Serve with Freestone Vineyards Chardonnay

3 Tbsp soft butter, plus more for buttering baking dish  
3 cups onion, thinly sliced  
3 lb “boiling” potatoes (preferably from your local farmers market), peeled and thinly sliced  
1 ½ cups coarsely grated Gruyere cheese  
2 cups poultry stock (fresh is best)  
Salt and freshly ground pepper to taste

Preheat oven to 375 degrees.

Melt 2 Tbsp butter in frying pan and then add sliced onions, sautéing slowly until soft. Remove from heat.

Generously butter a 13 x 9 x 2 baking dish. (I have also made good use of an oval Emile Henry gratin dish – 10 x 16; 3.5 quart capacity for this recipe.) Distribute one-half of potato slices over the baking dish; season lightly with salt and pepper. Spread one-half of onions, then one-half of the cheese. Repeat until ingredients are used up. Dot the top with 2 Tbsp butter and then pour in chicken stock.

Place dish in lower middle level of the oven and bake until potatoes are tender (about 1 hour). If any liquid remains, tilt the dish and draw off liquid with a basting bulb. Boil down drawn off liquid until thickened and then pour over the potatoes and then return the dish to the oven for a few minutes to finish.