

## Potatoes Au Gratin

6 to 7 Yukon Gold potatoes, peeled and thinly sliced

1 cup Lindale from Goat Lady Dairy, grated

¼ cup Providence from Goat Lady Dairy, grated (optional, mix with Lindale and apply at the same time)

1 large onion or 3 shallots, diced

1 to 2 cloves garlic, crushed and sliced

1 cup heavy cream

1 cup chicken or vegetable broth

4 Tbsp butter

Salt

Pepper, freshly ground

Nutmeg, freshly grated

Preheat oven to 400°F.

Line a deep baking pan with butter. Use only as much as is needed to lightly coat the pan. Set aside the remaining butter for use in the cream sauce. Sprinkle lightly with salt, pepper, nutmeg, garlic, and ¼ of the onion.

Place ¼ of the sliced potatoes in an even layer at the bottom of the pan. Evenly top the potato with ¼ of the Lindale or Lindale and Providence mixture, ¼ of the onion, and lightly sprinkle salt, pepper, and nutmeg. Layer potato, Lindale, onion, salt, pepper, and nutmeg two more times. You should have three layers of potatoes and three layers of Lindale. Add a final layer of potatoes.

In a sauce pan, add heavy cream, broth, and butter. Stir over medium heat until butter is just melted and mixture combines. Gently pour this cream sauce over the layered potatoes in the baking pan.

Top with remaining ¼ cup of Lindale or Lindale and Providence mixture.

Cover baking pan with aluminum foil and place in the oven. Bake for 45 minutes to 1 hour. When baking is complete, potatoes should be punctured easily with a fork while still maintaining their structure, liquid should be lightly bubbling, and cheese should be melted and slightly browned on top. If potatoes are done, but cheese is not browned as much as desired, move baking rack near the top of the oven and broil shortly.

Remove from oven and let cool for 10 to 15 minutes. Slice and serve.