

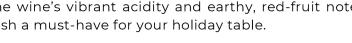
CHELSEA'S HERBED IDAHO POTATO AU GRATIN

PREP TIME: 20 MINS | COOK TIME: 1 HR 10 MINS | SERVES: 6-8

INGREDIENTS

- 2 lbs Yukon gold potatoes, thinly sliced (about 1/8 inch)
- 2 cups heavy cream
- 1 cup whole milk
- 2 cloves garlic, minced
- 1 small shallot, finely chopped
- 1 cup Gruyère cheese, shredded
- 1/2 cup Parmesan cheese, grated
- 1/2 tsp freshly ground black pepper
- 1/2 tsp kosher salt
- 1 tsp fresh thyme, chopped
- 1tsp fresh rosemary, chopped
- 1 tsp Dijon mustard
- 2 tbsp unsalted butter (for greasing and dotting)
- Pinch of nutmeg (optional)

As a proud Idaho native, I've always appreciated the humble potato and its versatility in creating comforting, crowd-pleasing dishes. This Thanksgiving, I'm excited to share a delicious recipe for Herbed Potato Au Gratin that pays homage to Idaho's favorite ingredient while perfectly complementing one of my favorite wines from Joseph Jewell—the beautifully balanced 2021 Hallberg Vineyard Pinot Noir. The rich, creamy layers of golden potatoes with melted Gruyère and fresh herbs offer the perfect pairing with the wine's vibrant acidity and earthy, red-fruit notes, making this dish a must-have for your holiday table.



Instructions

- Preheat oven to 375°F (190°C). Grease a baking dish (about 9x13 inches) with butter.
- Prepare the sauce: In a saucepan, combine the heavy cream, milk, garlic, shallot, thyme, rosemary, salt, pepper, and Dijon mustard. Heat on medium until just simmering, stirring occasionally. Remove from heat and stir in a pinch of nutmeg (optional).
- Layer the potatoes: Arrange a layer of potato slices in the bottom of the greased baking dish, slightly overlapping them. Sprinkle with some of the Gruyère and Parmesan cheeses.
- Add the sauce: Pour about 1/3 of the cream mixture over the potatoes. Continue layering potatoes, cheese, and cream until all ingredients are used, finishing with a layer of cheese on top.
- Bake: Dot the top with small bits of butter. Cover with foil and bake for 45 minutes.
- Uncover and brown: Remove the foil and bake for an additional 20-25 minutes until the top is golden and bubbly and the potatoes are tender when pierced with a fork.
- Rest and serve: Let the gratin rest for 10 minutes before serving to allow the flavors to meld.

