



# 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
- 1 tsp 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.

