

Arrowhead Store

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Potatoes au Gratin with Asiago Cheese and Sage

Serves 4 - 6

A dish of Potatoes au Gratin is the ultimate comfort food, especially on these cool winter nights. We love this version made with winter sage and nutty Asiago cheese. Pair it with just about any protein, or a fresh salad and bread and butter, and dinner will be ready to go!

Ingredients:

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| 2-1/2 lbs Yukon Gold potatoes, peeled and, thinly sliced with a mandoline | 3/4 cup whole milk |
| 6 tablespoons unsalted butter, divided | 1/4 teaspoon freshly grated nutmeg |
| 2 yellow onions, diced | 1/4 teaspoon Kosher salt |
| 5 cloves garlic, minced | 1/8 teaspoon black pepper |
| 2 tablespoons all-purpose flour | 1-1/2 cups freshly grated Asiago cheese, divided |
| 1 cup half-n-half | 10-12 sage leaves, finely chopped, divided |
| | 1/2 cup bread crumbs |

Directions:

1. Preheat the oven to 400°F. Lightly grease a 9x13" oven-safe baking dish.
2. Prepare the potatoes by washing, peeling, and thinly slicing them with a mandoline into 1/8" thick slices.
3. In a large Dutch oven, or saucepan, over medium heat, melt 4 tablespoons of butter and add the diced onion. Sauté the onion until translucent and lightly browned, about 4-5 minutes. Add the garlic and sauté for an additional 1-2 minutes until fragrant. Add the flour and whisk until the onion-garlic mix is evenly coated. Stir continuously for another 1-2 minutes to cook the raw flour.
4. Stir in the half-n-half, whole milk, nutmeg, salt, and pepper. Cook for another 1-2 minutes until well-blended. Do not boil. Stir in half of the Asiago cheese (3/4 cup) and half of the chopped sage leaves. Cook until the cheese melts. Remove from the heat.
5. Spread a thin layer of the sliced potatoes on the bottom of the baking dish. Spoon the sauce mixture over the top of the potatoes. With the back of a spoon or spatula, spread some sauce to coat the first layer. Repeat this process, adding new layers of potatoes and sauce until all the potatoes and sauce are used. Finish the layering by ending with potatoes on top.
6. In a separate bowl, combine the remaining Asiago cheese, sage, and bread crumbs, and toss until combined. Melt the remaining 2 tablespoons butter and drizzle over the breadcrumb mixture, tossing to coat. Evenly sprinkle the mixture over the potatoes.
7. Cover with a tight-fitting lid, or foil. Bake for 40 minutes. Remove the foil or lid and continue to bake for another 10 minutes, or until the top turns nicely golden brown, and the sides also begin to brown. Serve while hot.