

Thyme and Yukon Gold Potato Gratin

2 -1/2 cups heavy whipping cream

2 tablespoons unsalted butter

1 teaspoon minced garlic

3 pounds gold potatoes

1- 1/2 cups shredded Gruyere cheese (a hard yellow cheese named after a town in Switzerland. Can use Swiss as a substitute)

2 Tablespoons minced fresh thyme

1 teaspoon coarse or kosher salt

1/2 teaspoon freshly ground black pepper

Preheat oven to 400 degrees. Butter a 9x13 baking dish.

Combine the cream, butter and garlic in a medium saucepan and bring to barely a simmer over medium heat. Remove from the heat.

While the mixture is heating, peel the potatoes and slice them very thinly.

Combine the cheese, thyme, salt, and pepper in a small bowl. Spread half of the potatoes in the prepared baking dish. Sprinkle with half of the cheese mixture. Repeat with the remaining potatoes and then the remaining cheese mixture. Pour the cream mixture over the potatoes, and press down on the potatoes to make sure they are mostly submerged in the liquid. Bake on a lower rack in the oven for about 60- 65 minutes, until the top is golden brown and the potatoes have absorbed most of the cream and are very tender, a knife should slide in easily. Let stand for 10-15 minutes before serving.