



Creamy Potato-Mushroom Gratin

Servings: 8

Preparation Time: 20 minutes

Start to Finish Time: 1 hour 5 minutes

This potato-mushroom gratin is great for Thanksgiving dinner because it can be assembled up to 4 hours before and then simply baked for about 10 minutes before go time.

2 tablespoons butter, plus more for the baking dish

1 tablespoon olive oil

4 ounces crimini mushroom, trimmed and sliced

4 ounces oyster mushrooms, trimmed and sliced

4 ounces shitake mushroom, trimmed and sliced

4 ounces mushrooms, white, trimmed and sliced

1 3/4 pounds russet potatoes, peeled and cut into 1/8-inch-thick slices (see TIPS)

2 1/2 cups heavy cream

2 cloves garlic, finely chopped

2 teaspoons kosher salt

1/3 cup Parmesan cheese, finely grated

1 teaspoon fresh thyme leaves

OMG! This dish tasted as good as it smelled. The aroma filled the house making you hungry. It may seem like a lot of mushrooms, however, they provide the earthy, savory flavor that only mushrooms can provide. The mushrooms work well with the potatoes and cream making the entire dish very silk and rich. The top of the casserole was pleasantly "crispy"

TIP: *Thinly sliced the potatoes is the key to the lovely smooth and silky texture of the dish.*



Preheat the oven to 475°F.

Lightly butter a 2-quart baking dish.

In a cast iron skillet, heat 2 tablespoons butter and the oil over medium-high. Add the mushrooms and cook, stirring occasionally, until browned, about 10 minutes.

Reduce the heat to medium, then stir in the potatoes, cream, garlic and kosher salt. Simmer, stirring occasionally, until the potatoes are just tender but not falling apart, about 15 minutes.

Using a slotted spoon, transfer half the potato and mushroom mixture to the prepared baking dish. Sprinkle with half the cheese and season lightly with pepper.

Spoon the remaining potatoes and mushrooms on top of the cheese; top with any sauce left in the pan. Using the back of a spoon, lightly press the potato mixture into the dish in an even layer.

Sprinkle the remaining cheese over the potato mixture and season lightly with pepper.

Bake until the top is browned, the potatoes are tender and the sauce is bubbling, 20 to 30 minutes.

Sprinkle with the thyme and let rest at least 5 minutes before serving.

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