



Potato Gratin with Cheese Sauce

Executive Chef John Clements, CEC, CCA

Cheese Sauce Ingredients

5 tbsp butter

4 tbsp all-purpose flour

4 cups whole milk

2 tsp salt

1/8 tsp nutmeg

2 cups aged cheddar cheese, shredded

Potatoes Ingredients

1 tbsp butter

3 medium Idaho potatoes

2 medium sweet potatoes

2 tsp salt

4 cups water

Cheese Sauce Directions

1. In a medium saucepan, heat the butter over medium-low until melted. Add the flour and stir until smooth.
2. Over medium heat, cook until the mixture turns a light, golden sandy color, about 6-7 minutes.
3. Meanwhile, heat the milk in a separate pan until just about to boil. Add the hot milk to the butter mixture 1 cup at a time, whisking continuously until very smooth.
4. Cook over medium for 10 minutes, stirring constantly to avoid scorching and then remove from heat.
5. Season with salt and nutmeg and add in the cheddar cheese.

For the Potatoes | Serves 4

1. In a pot on the stove, bring water to a boil and add salt.
2. Preheat oven to 350° F.
3. Peel the potatoes and slice into 1/4 inch slices. Blanch the potato slices in the boiling water until almost cooked, doing the Idaho first and then the sweet.
4. To assemble, mix the potatoes with the cheese sauce and place in a 9" baking pan. Bake for 35 minutes until brown. Remove from oven and serve.

