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## Two-Potato Gratin

Mar 6, 2012

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CAL/SERV: **160**

YIELDS: **12**

PREP TIME: **0** hours **35** mins

TOTAL TIME: **1** hour **40** mins

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### Ingredients

1 large red onion

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1 tbsp. olive oil

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salt

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pepper

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1 1/2 lb. baking potatoes

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12 oz. sweet potato

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5 oz. Gruyère cheese

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1 c. half-and-half

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2 tsp. cornstarch

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1 tbsp. margarine or butter

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### Directions

- 1 Preheat oven to 400 degrees F.

- 2 Trim and peel onion, keeping root end intact. Cut onion into thin wedges through root end. In 12-in. skillet, heat oil on medium. Add onion in single layer and sprinkle with 1/8 teaspoon salt. Cook 6 minutes or until golden brown and just tender, turning often; cool slightly.
- 3 Meanwhile, peel potatoes; cut into 1/8-in.-thick rounds. Arrange half of potatoes and half of onion in shallow 2-quart baking dish in single layer, overlapping slices. Sprinkle with half of Gruyère. Arrange remaining potatoes and onion on top, creating pattern if desired.
- 4 In 2-quart saucepan, whisk half-and-half into cornstarch to dissolve. Add margarine and 1/4 teaspoon each salt and black pepper. Heat on medium-high until bubbles begin to form around edge, whisking. Pour over potato mixture. Cover with foil; bake 30 minutes. Uncover, sprinkle remaining Gruyère on top, and bake 25 minutes or until golden and bubbling.
- 5 Cool slightly to serve warm, or cool to room temperature, cover, and refrigerate up to overnight. Reheat, covered, at 350 degrees F for 40 minutes or until hot.