



Scalloped Potato Gratin
Melissa Clark

1 1/2 hours



Southern Macaroni and Cheese
Kiera Wright-Ruiz

45 minutes, plus co...



Potato Leek Gratin
Melissa Clark

1 hour 30 minutes



Cheesy Hasselback Potato Gratin
Emily Weinstein

About 2 hours



Sweet Gruy

1 1/2

Potatoes au Gratin

By [Mark Bittman](#)

YIELD 4 to 6 servings

TIME 50 minutes

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The humble potato gets the red carpet treatment in this easy yet luxurious recipe for potatoes au gratin. Sliced Yukon Gold or russet potatoes (you can use either, but don't use a combination as they cook at different rates) are layered with half-and-half or heavy cream, topped with butter and grated cheese, then baked until golden and bubbly. Feel free to play around: Add leeks, onions, garlic or more cheese between the layers. Experiment with fresh or dried herbs. It's incredibly adaptable and practically foolproof. Just don't forget to season with salt and pepper as you go. Like all potato dishes, it needs plenty of seasoning.

Featured in: [Yukon Gold Standard](#).

LEARN: [How to Cook Potatoes](#)



Julia Gartland for The New York Times. Food Stylist: Michelle Gatton.

French, Casseroles, Vegetables, Butter, Half, Potato, Dinner, Side Dish, Gluten Free, Christmas, Thanksgiving

Mark as **Cooked**

1,075 ratings

INGREDIENTS

3 to 4 pounds potatoes, peeled and cut into 1/4-inch slices

Kosher salt and black pepper

2 tablespoons unsalted butter

2 to 3 cups half-and-half or heavy cream

1/4 cup grated Parmesan or Gruyère

Pinch of nutmeg (optional)

[Add to Your Grocery List](#)

[Ingredient Substitution Guide](#)

PREPARATION

Step 1

Heat oven to 400 degrees. Seasoning each layer with salt and pepper as you go, layer the potatoes in a 10- or 12-inch ovenproof skillet.

Step 2

Dot the top with 2 tablespoons butter. Pour in half-and-half. (It should come about 3/4 of the way to the top.)

Step 3

Bring to a boil over medium-high heat. Reduce to low and cook for 10 minutes, uncovered, until the half-and-half has reduced by about half.

Step 4

Transfer to the oven and bake until the top is golden brown, about 10 minutes. Reduce heat to 300 degrees and cook until the potatoes are fork tender and the top is nicely browned, about 8 minutes more. Top with grated cheese and return to the oven until the cheese is melty and golden brown, about 3 to 5 minutes. Sprinkle with a pinch of nutmeg, if using, and serve.



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COOKING NOTES

All 91 **Most Helpful** 25 Private 0



Margaux Laskey, Senior Staff Editor, NYT Cooking | 1 year ago

Hi All! We've updated the recipe to include ingredient amounts and to clarify the instructions. I hope it helps!

103 This is helpful



Shawn Donovan | 3 years ago

I layer leeks and onions between the potato layers, use heavy cream and go light on the cheese but heavy on the garlic. It's delicious. I'm making this for Thanksgiving Day dinner.

78 This is helpful



Ellen | 3 years ago

The texture was good but it was bland--I definitely should have added salt--lots of salt--during the cooking process, and I regret not following my initial impulse, which was to layer it with caramelized onions. The technique is useful but it needs more flavor!

41 This is helpful



Ashley G | 2 years ago

Typical Mark Bittman recipe - the base is simple and great as is but it is also endlessly customizable. I had whipping cream and no cheese, so I did a 3 parts cream, one part veg broth that I poured over the potatoes and butter. I tossed in some crushed garlic and added salt and pepper. I followed the cooking directions as written. My husband called these potatoes the lobster of vegetables. Thanks Mark! This recipe is a keeper.

36 This is helpful

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15 minutes

Cheesy Hasselback Potato Gratin
Emily Weinstein, J. Kenji López-Alt

About 2 hours

Pan-Fried Ham
Tejal Rao

About 1 hour

TRENDING ON COOKING

Southern Macaroni and Cheese
Kiera Wright-Ruiz, Millie Peartree

45 minutes, plus cooling

Strawberry Spoon Cake
Jerrold Guy

30 minutes, plus cooling

Baked Risotto With Greens and Peas
Kay Chun

30 minutes

One-Pan Orzo With Spinach and Feta
Melissa Clark

30 minutes

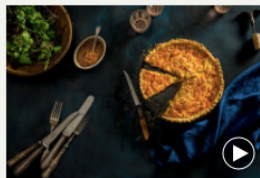
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