

Creamy cumin-and-garlic potato gratin

PREP AND COOK TIME: About 1 1/2 hours

MAKES: 6 servings

INGREDIENTS

2 cups whipping cream
1 1/4 to 1 3/4 cups whole milk
2 tbsp. minced garlic
1 1/2 tsp. salt
1/2 tsp. pepper
1/2 tsp. ground cumin
2 1/2 lbs. Yukon Gold potatoes

DIRECTIONS

1. Preheat oven to 375°. In a medium pan, combine whipping cream, 1 1/4 cups milk, garlic, salt, pepper, and cumin. Simmer (don't boil) over medium-low heat, stirring occasionally, for 5 minutes.
2. Meanwhile, peel potatoes and thinly slice crosswise. Spread level in a shallow 2 1/2-qt. casserole or baking dish. Pour enough milk mixture over potatoes to barely cover. If potatoes aren't quite covered, add up to 1/2 cup more milk. Cover tightly with lid or foil.
3. Bake gratin for 30 minutes. Uncover and continue baking until potatoes are tender when pierced and top is nicely browned, 30 to 40 minutes longer.

Per Serving:

PER SERVING 458 Cal., 61% (279 Cal.) from fat; 7.9 g protein; 31 g fat (20 g sat.); 36 g carbo (2.1 g fiber); 653 mg sodium; 117 mg chol.