Gold and White Potato Gratin

Recipe by Beth Hensperger, Best-selling cookbook author

Serves 6

Ingredients

2 large Russet potatoes (about 1 1/4 pounds), peeled, thinly sliced

Salt and freshly ground black pepper, to taste

1 tablespoon minced fresh thyme

2 large orange-flesh sweet potatoes or yams (about 1 pound), peeled, thinly sliced

1 1/2 cups heavy cream

1 cup (4 ounces) grated Swiss cheese

1/3 cup grated Parmesan cheese

Directions

In the 8-inch square baking dish, arrange half of Russet potatoes. Season lightly with salt and pepper. Sprinkle with 1/4 of the thyme. Make the next layer with half of the sweet potatoes. Season again and sprinkle with 1/4 of the thyme. Repeat, layering the remaining Russets and sweet potatoes, seasoning each layer with salt, pepper and 1/4 of thyme. Pour cream over. Partially cover tightly with plastic wrap.

Microwave on high until potatoes are tender, testing with the tip of a knife, 16 to 18 minutes. Sprinkle the top with the Swiss and Parmesan cheeses.

Microwave, uncovered, on high until cheeses are melted and bubbly, 2 to 3 minutes.

Remove from the oven and let rest for 10 minutes, then serve, cutting servings out of the pan.