

Potato and Leek Gratin

Eat, Drink, and Be Merry | December 2006/January 2007



- 2 MEDIUM LEEKS, WHITE AND LIGHT GREEN PART ONLY, HALVED LENGTHWISE AND THINLY SLICED ($\frac{2}{3}$ CUP)
- 2 LARGE ONIONS, HALVED AND THINLY SLICED (2 CUPS)
- 2 TBSP. UNSALTED BUTTER
- 1 TSP. SALT
- $\frac{1}{2}$ TSP. GROUND BLACK PEPPER
- 2 TBSP. SNIPPED FRESH CHIVES
- 3 LB. RED POTATOES, PEELED IF DESIRED, AND THINLY SLICED
- 8 OZ. SWISS CHEESE, SHREDDED (2 CUPS)
- 1 14-OZ. CAN CHICKEN BROTH
- 4 SLICES WHITE SANDWICH BREAD, PROCESSED INTO COARSE CRUMBS
- $\frac{1}{4}$ CUP UNSALTED BUTTER, MELTED

Grease a 3-quart oval or rectangular baking dish; set aside.

In a large skillet cook leeks and onions in 2 tablespoons hot butter over medium heat until tender (15 minutes); stir occasionally. Remove from heat; stir in salt, pepper, and chives.

Layer one-third of the potato slices in the prepared dish, overlapping as necessary. Top evenly with half of the leek mixture and $\frac{2}{3}$ cup of the cheese. Repeat layers. Top with remaining potatoes and cheese.

Pour chicken broth over layers in dish. Bake, uncovered, in a 425° oven for 40 minutes, carefully tilting dish and spooning broth over potatoes twice. Combine bread crumbs and melted butter. Sprinkle potatoes with crumbs. Bake for 5 minutes more or until topping is golden and potatoes are tender. Let stand 10 minutes before serving. Makes 8 servings.

MAKE AHEAD: Prepare and bake as above, except do not add bread crumb mixture. Cool, cover, and chill baked potato dish up to 24 hours. Let stand at room temperature for 1 hour. Bake, covered, in a 350° oven for 40 minutes. Uncover; add bread crumb mixture. Bake for 5 to 10 minutes more or until heated through.