

# Potato & Caramelized Onion Gratin

Difficulty: Intermediate | Prep Time: 50 min | Serves: 8-10  
Recipe by Draeger's Cooking School

- 1 tablespoon unsalted butter, softened
- 6 pounds Yukon Gold potatoes, peeled and cut into ¼-inch thick slices
- 1 tablespoon kosher salt, plus more for seasoning
- 2 tablespoons extra virgin olive oil
- 1 pound yellow onions, thinly sliced
- 2 cups grated Gruyere cheese (about 8 ounces)
- 1 cup grated Parmesan cheese



- 1 teaspoon grated nutmeg
- 1 ¼ cups heavy cream
- Freshly ground black pepper

## Preparation:

Preheat oven to 425°F.

Butter an 11x7-inch baking dish and set aside. Place Yukon Gold potatoes in large pot and add enough water to cover. Bring water to boil. Add 1 tablespoon kosher salt. Reduce heat and simmer until potatoes are almost tender, about 5-7 minutes. Drain potato mixture well.

While potatoes are cooking, sauté onions with olive oil in a large skillet over medium heat until caramelized, about 15 minutes.

Arrange half the potatoes in the baking dish, followed by half the caramelized onions. Season well with salt and pepper. Sprinkle with half of the Gruyère cheese, and then half of the Parmesan cheese.

Arrange remaining potatoes on top, followed by the remaining onions. Add nutmeg to the cream, and pour mixture over top of potatoes. Season second layer well more salt and pepper. Top with remaining cheeses. Bake gratin, uncovered, until cream thickens, about 25 minutes. Remove from oven and cool for 5 minutes before serving.