

## **Potato Leek Gratin**

1 garlic clove, and butter for the dish

1 qt milk

3 sprigs of thyme

2 large leeks, thinly sliced

ground nutmeg

2 T butter cut into pieces

3 lbs russet or yukon gold potatoes, thinly sliced

1 bay leaf

3 cloves of garlic, thinly sliced

salt and pepper

1 to 2 cups grated cheese

preheat oven to 375. Grease and garlic-rub a 9x12 casserole dish. Put potatoes in a pot with milk, herbs, garlic, leeks, and 2 tsp salt. Slowly bring to a boil, then simmer until potatoes are barely tending but not falling apart. Discard the bay leaf and drain. Make a single layer of potatoes, leeks, and garlic in the dish. Season with pepper and nutmeg and top with cheese. Repeat until all the veggies and cheese are used up, ending with cheese. Add enough milk to come up to the last layer of potatoes, about 1 ½ cups, and dot with butter. Bake until there's a golden crust on top – about an hour. Save extra milk for another use.