

### Trunip and Leek Gratin with Blue Cheese

butter for the dish

6 thyme sprigs

3 large leeks, cut into ¼” rounds

1 ½ lbs turnips, peeled and sliced into ¼” rounds

1 cup ½ and ½, or rich whole milk

1 bay leaf

salt and pepper

2 oz blue cheese crumbled

Heat oven to 375. grease a 2 qt casserole dish. Heat milk with garlic, thyme, and bay leaf. When it's close to boiling, cut heat and set aside. Cook the leeks in 2 qts boiling salted water for 2 minutes. Scoop them out and put them in a bowl. Add the turnips and cook for 4 minutes, then drain. Layer vegetables in the dish, intersperse the remaining thyme among them, season lightly with salt and pepper and add the blue cheese. Pour the milk through a strainer over the top. Bake uncovered until milk is absorbed and the top is brown – 30 minutes.