

# A Sutherland Belle

## Christmas Au Gratin Potatoes

### INGREDIENTS

- 5 cups baking potatoes, sliced thin ( $\frac{1}{4}$  inch or thinner) about 4-5 medium potatoes
- 1 tablespoon olive oil
- 4 tablespoons butter, divided
- 1 large onion, sliced thin ( $\frac{1}{4}$  inch or thinner)
- 4 ounces uncured pancetta, cubed (or 5 slices bacon)
- 3 tablespoon flour
- 2 cups half & half
- 2 cup (6 ounces) shredded Gruyere Cheese, divided
- $\frac{1}{2}$  teaspoon garlic powder
- 1 teaspoon salt
- $\frac{1}{2}$  cup chopped fresh Parsley, reserve a little for topping
- $\frac{1}{2}$  cup chopped chives

### INSTRUCTIONS

- Scrub potatoes and cut out any impurities. Slice potatoes thinly with a mandoline. Make sure they are  $\frac{1}{4}$  thickness or thinner.
- In a skillet, melt olive oil and 1 tablespoon. Add sliced onions and cook on low heat until translucent, about 10 min.
- Remove onions from the pan and place in a small bowl until ready to assemble potatoes. Add pancetta to skillet and cook until cooked through about 8-10 min.
- In a saucepan melt the remaining butter and whisk in flour. Let bubble for 1-2 minutes on med heat.
- Whisk in half & half
- When sauce is smooth, add 1  $\frac{1}{2}$  cups of the Gruyere cheese, garlic powder, salt, parsley, pancetta, and chives (if you want to top potatoes with pancetta and parsley, reserve a little bit for topping).
- Grease a 9x13 pan or small cast iron skillet. Place potatoes standing up. Top with onions and divide them between the potatoes. Top with pancetta.
- Pour sauce over. Slightly shift the potatoes to help cream evenly distribute and coat the potatoes. You want sauce in between each potato.
- Top with  $\frac{1}{2}$  cup remaining cheese.
- Bake covered with foil at 400 degrees F for 25 mins. Uncover and bake for an additional 15-20 minutes until potatoes are cooked through and cheese is bubbly. Add any bacon or chives you reserved. Let rest for 10 minutes before serving.