Potatoes au Gratin

Ingredients

1 tablespoon butter, softened
2 1/2 cups whole milk
½ onion, chopped
1 garlic clove, peeled and halved, or ¼ teaspoon garlic powder.
1/4 teaspoon freshly ground black pepper
2 pounds potatoes, peeled and cut into 1/8-inch-thick slices
¾ cup cheese (cheddar, swiss, etc)

Instructions

Preheat oven to 375°.
Coat and 11x7 dish with butter. Combine milk and next 4 ingredients (through potatoes) in a skillet; bring to a simmer. Cook 8 minutes or until potatoes are almost tender. Spoon potato mixture into prepared baking dish. Sprinkle with cheeses. Bake at 375° for 35 minutes.

Adapted From http://www.myrecipes.com/recipe/potato-gratin-10000001932645/

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