

Two-Potato Gratin

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Servings: 12

1 large red onion, `
1 tablespoon olive oil
salt
pepper
1 1/2 pounds (3 medium) baking
potatoes
12 ounces (1 medium) sweet potato
5 ounces (1-1/2 cup) Gruyere cheese,
shredded
1 cup half-and-half
2 teaspoons cornstarch
1 tablespoon margarine or butter

Preparation Time: 35 minutes

Preheat the oven to 400 degrees.

Trim and peel the onion, keeping the root end intact. Cut the onion into thin wedges through the root end. In a twelve-inch skillet, heat the oil on medium. Add the onion in a single layer. Sprinkle with 1/8 teaspoon of salt. Cook for 6 minutes or until golden brown and just tender, turning often. Cool slightly.

Meanwhile, peel the potatoes. Cut into 1/8-inch-thick rounds. Arrange half of the potatoes and half of the onion in a single layer, overlapping the slices, in a shallow two-quart baking dish. Sprinkle with half of the Gruyere cheese. Arrange the remaining potatoes and onion on top, creating a pattern, if desired.

In a two-quart saucepan, whisk the half-and-half into the cornstarch to dissolve. Add the margarine, 1/4 teaspoon of salt and 1/4 teaspoon of pepper. Heat on medium-high, whisking, until bubbles begin to form around the edge. Pour over the potato mixture. Cover with foil.

Bake for 30 minutes. Uncover. Sprinkle the remaining Gruyere on top. Bake for an additional 35 minutes or until golden and bubbling.

Cool slightly to serve warm, or cool to room temperature, cover, and refrigerate up to overnight. Reheat, covered, at 350 degrees for 40 minutes or until hot.

Per Serving (excluding unknown items): 366 Calories; 17g Fat (41.7% calories from fat); 16g Protein; 37g Carbohydrate; 5g Dietary Fiber; 52mg Cholesterol; 180mg Sodium. Exchanges: 2 1/2 Grain(Starch); 2 Lean Meat; 0 Vegetable; 2 Fat.