

Creamy au Gratin Potatoes

Jacob · 28/09/2024



Prep Time

2 hrs

Difficult

Medium

Servings

4

Description

These au gratin potatoes are my husband's favorite; he considers it a special occasion every time I make them. The creamy cheese sauce and tender potatoes in this classic French dish make a delicious flavor combination. Serve potatoes au gratin with a roast pork loin or beef tenderloin alongside a green salad.

Ingredients

- - 4 medium russet potatoes
- thinly sliced - 1 medium onion
- sliced into rings - salt and ground black pepper to taste - 3 tablespoons butter - 3 tablespoons all-purpose flour - ½ teaspoon salt - 2 cups milk - 1 ½ cups shredded Cheddar cheese

Instructions

1. Gather all ingredients. Preheat the oven to 400 degrees F (200 degrees C). Butter a 1-quart casserole dish. Dotdash Meredith Food Studios Layer 1/2 of the potatoes in the bottom of the prepared casserole dish; season with salt and pepper. Dotdash Meredith Food Studios Layer onion slices over top
2. then top with with remaining potatoes. Season again with salt and pepper. Dotdash Meredith Food Studios Melt butter in a medium saucepan over medium heat. Gradually whisk in flour and salt and cook
3. whisking constantly until raw flour flavor has cooked off
4. about 1 minute. Dotdash Meredith Food Studios Gradually add milk
5. about 1/4 cup at a time
6. whisking well after each addition to incorporate; the gradual addition and whisking of milk will help avoid lumps in your sauce. Dotdash Meredith Food Studios Cook
7. whisking constantly
8. until the mixture has thickened
9. 3 to 5 minutes. Dotdash Meredith Food Studios Stir in cheese all at once; continue stirring until melted
10. 30 to 60 seconds. Dotdash Meredith Food Studios Pour cheese sauce over the potatoes
11. and cover the dish with aluminum foil. Dotdash Meredith Food Studios Bake in the preheated oven until potatoes are tender and sauce is bubbly
12. about 1 ½ hours. Dotdash Meredith Food Studios Recipe Tip For best results
13. slice the potatoes into 1/4-inch (or thinner) slices. Use a mandoline slicer if you have one. Experiment with different cheeses for variety.