



Yukon Gold & Sweet Potato Gratin

Ingredients:

6 tablespoons (3/4 stick) butter, room temperature, divided
2 1/4 pounds Yukon Gold potatoes, rinsed
1 1/2 pounds red-skinned sweet potatoes (yams), peeled
2 cups whole milk
1 garlic clove, pressed
1 tablespoon kosher salt
2 teaspoons fresh thyme leaves
1 teaspoon ground black pepper
1/8 teaspoon ground nutmeg
1 cup whipping cream

Directions:

Preheat oven to 400°F.
Coat 13x9x2-inch glass baking dish with 2 tablespoons butter.
Thinly slice all potatoes; place in prepared dish.
Bring milk and next 5 ingredients to boil in medium saucepan; pour over potatoes.
Dot with 2 tablespoons butter. Cover with foil.
Bake until potatoes are tender and milk is almost absorbed, about 50 minutes.
Bring cream to boil in saucepan.
Uncover potatoes, pour cream over, and dot with 2 tablespoons butter.
Bake uncovered until top is golden brown in spots, about 25 minutes.
Cool slightly.

Makes 12 servings.