

# PARMESAN AU GRATIN POTATOES

By Chef Ben Randolph, ElevenEleven

## INGREDIENTS:

- 1 tablespoon butter
- 2 cups heavy cream
- 1/4 cup flour
- 1/4 teaspoon garlic powder
- 1 teaspoon kosher salt
- 1/2 cup onions, minced
- 1 cup parmesan cheese, grated
- 3 russet potatoes, peeled and sliced 1/8-inch thick

## DIRECTIONS:

1. Preheat oven to 350 degrees.
2. Butter a 13-by-9-inch baking dish.
3. Combine cream, flour, garlic powder, and kosher salt.
4. Toss onion, parmesan cheese, and potato slices in cream mixture.
5. Shingle potato slices in baking dish in layers.
6. Pour remaining cream mixture over potatoes.
7. Cover potatoes with foil and bake for 45 minutes.
8. Remove foil and bake an additional 15 minutes.