

Potato Leek Gratin

Winter is the time for familiar, soul-warming classics. And seriously, what could be more comforting than potatoes and leeks slowly cooked with cream and cheese? This gratin is the perfect sidekick for the **Low & Slow Roasted Beef Tenderloin with Red Wine Glaze**. If you prefer, bake the gratin in an oval or round dish, layering the potatoes neatly in concentric spirals and slicing the finished gratin into wedges. But for a cozy winter dinner with friends and family, we love the messy, gooey bake-and-scoop approach best.

SERVES 6

- 1 ¼ cups heavy cream
- 1 teaspoon chopped fresh thyme
- ¼ teaspoon ground nutmeg
- 1 tablespoon kosher salt
- ½ teaspoon ground white pepper
- 2 lb Yukon Gold potatoes
- 1 large leek
- ¼ lb Bellwether Farms Carmody cheese or other mild, buttery cow's milk cheese, grated

Preheat the oven to 350°F.

To prepare the potatoes: In a large bowl, combine the cream, thyme, nutmeg, salt, and pepper and stir to mix well.

Peel the potatoes and thinly slice crosswise on a mandoline. As the slices are cut, add them to the cream mixture to prevent discoloring. Toss the sliced potatoes in the cream to coat thoroughly.

Trim off the dark green tops and the root end of the leek, then cut in half lengthwise and rinse thoroughly under cool running water to remove any dirt or sand. Cut the leek halves crosswise into thin half-moons and add to the bowl with the potatoes and cream. Add three-fourths of the cheese and, using your hands, mix well to coat the potatoes thoroughly.

To bake and serve the gratin: In a 6½-by-8½-inch baking dish, layer the potatoes flat. As you work, mix the contents of the bowl often to ensure the leeks and cheese stick to the potatoes. When all of the potatoes are in the baking dish, pour any cream left in the bowl over the potatoes and then sprinkle the surface evenly with the remaining cheese. Cover the baking dish with a sheet of parchment paper and then with a layer of aluminum foil. Place the baking dish on a half sheet pan.

Bake for 1 hour. Uncover the dish and continue to bake for 30 minutes longer, until the potatoes are knife tender and the top is golden brown. Let sit for 5 to 10 minutes before serving.

Kendall-Jackson Vintner's Reserve Chardonnay

The decadent, creamy richness of the gratin is nicely offset by the brightness of ripe apples and the velvety lemon-cream texture of the wine.