

Individual Potato Gratins

Ingredients

- 2 large russet potatoes, peeled and sliced thinly
- 1/2 cup grated swiss cheese
- 2 stalks green onion, diced
- 3/4 cup heavy cream
- salt and pepper

Instructions

Directions

Preheat oven to 375 degrees F.

Spray 8 muffin tins with vegetable spray. Layer potato slices, cheese, and onions into each muffin cup. Season with salt and pepper and top each gratin with 1 or 2 tablespoons of heavy cream. Cover with foil and bake for 30 to 40 minutes, removing the foil halfway through cooking time. Invert gratins onto plate and serve.

Notes

I have used regular milk, different cheese and regular onion and it works.

I do cut down on the onion, both green and regular. My families preferences.

Summary

Yield: 5

Source:

<http://www.foodnetwork.com/chefs/melissa-darabian.html>

Prep Time: 1 hour

Category: Potatoes

Cuisine: American

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(Actually Brandon) :)