

# Dauphinoise Potatoes



Serves: 8-10

## Ingredients

1 tbsp. unsalted butter

40 oz. yukon gold potatoes

3 cups Rubix Speed Scratch Potato Base

1 cup milk

½ tbsp. garlic powder

¼ tsp. white pepper

3 cups gruyere cheese, shredded

⅛ tsp. nutmeg

## How To

1. Preheat oven to 400 degrees. Butter the sides and bottom of a 2-quart baking dish and set aside.
2. Peel and slice the potatoes ⅛" thick. Keep in cold water until ready to use, then drain thoroughly.
3. Combine the potato base, milk, garlic powder, and white pepper in a large pot and mix well. Bring to a simmer and add the potatoes, stirring occasionally. Cook until potatoes are tender, about 7 minutes.
4. Use a slotted spoon to transfer half of the potatoes from the pot to the prepared baking dish. Sprinkle half of the gruyere cheese on top.
5. Add the remaining potatoes to the baking dish over the cheese layer. Pour enough of the blend mixture from the pot into the baking dish, just enough to cover the potatoes. Sprinkle the top with remaining gruyere cheese.
6. Place the baking dish on a sheet pan and bake in the pre-heated oven on the middle rack for 40 minutes, or until bubbly and golden brown on top.
7. Remove from oven and allow to cool 15 minutes. Sprinkle with nutmeg before serving.

