

Potato Gratin

Buttered baking dish (at least 9x13)

**3 large potatoes sliced very thin (mandolin)
Fresh Thyme (rosemary in addition as option)
2 onions also sliced thin in rings
salt and pepper
heavy cream to cover**

**soak potatoes in cold water and pat dry
layer potatoes and onions in buttered dish
sprinkle fresh Thyme, generously salt and pepper each layer
there will be 4 or 5 layers when done
just cover with heavy cream
bake at 400-425 uncovered for at least 45 minutes, maybe 1hr
check for over browning on top occasionally after 30 minutes
best if made a day ahead and refrigerate overnight
reheat before serving**