

From the
kitchen of

J.T. Ellison



Ingredients

- ✓ 6 medium potatoes, thinly sliced or run through a mandoline (I prefer thin skinned golds)
- ✓ 1/2 of an onion, sliced into rings
- ✓ 3 tablespoons butter
- ✓ 3 tablespoons flour (all-purpose or gluten-free)
- ✓ 1/2 teaspoon salt
- ✓ 1 cup cashew milk
- ✓ 1 cup heavy cream
- ✓ 1 1/2 cups Mexican 4 cheese blend shredded cheese
- ✓ 1/4 cup roasted cashews, chopped fine
- ✓ 1/2 teaspoon paprika
- ✓ Salt and pepper to taste

Au Gratin Potatoes

The easiest, ultimate comfort food, au gratin potatoes are rich and creamy and yummy, perfect for the last chilly days of the year. I took one bite of this recipe and declared it Supper Club worthy. If I'm willing to serve a dish to my friends, you know it's good. And it's GF, too!

Directions

1. Preheat oven to 400 degrees F (200 degrees C). Butter a 1 quart casserole dish.
2. Layer half of the potatoes into bottom of the prepared casserole dish. Top with the onion slices, and add the remaining potatoes. Season with salt and pepper to taste.
3. In a medium-size saucepan, melt butter over medium heat. Mix in the flour and salt, and stir constantly with a whisk for one minute.
4. Stir in cashew milk and cream. Cook until mixture has thickened. Stir in cheese all at once, and continue stirring until melted, about 30 to 60 seconds.
5. Pour cheese over the potatoes, letting it sink through.
6. Top with cashews and a dusting of the paprika.
7. Cover the dish with aluminum foil. Bake 90 minutes in the preheated oven.

Chef's note: This recipe easily doubles. I like to run a full bag of medium potatoes through the mandoline, and use the other half of the onion for another batch.

As seen in J.T. Ellison's newsletter. For more recipes, visit JTEllison.com/Recipes. Want a wine to go with your recipe? Check out J.T.'s wine blog at TheWineVixen.com.