

## **NICOLETTE'S POTATO DAUPHINOISE**

*This takes a long time to bake but is almost totally effortless to prepare. There are no exact measurements or cooking times. Just stick it in the oven and 3 or so hours later, voilà, potatoes fit for a king...echem, or a prince. Makes enough for 4 side dishes.*

*BY: THE SHORTLISTS*

2 large waxy potatoes, chopped into 1/4" circles  
1 large or 2 small yellow onions, chopped into thin circles  
2 cups heavy cream  
salt & pepper  
OPTIONAL: 4 oz. gruyere cheese, grated / fresh or dried thyme / freshly ground nutmeg

Preheat the oven to 325°F/170°C. Butter the sides and bottom of a loaf tin or ovenproof pie plate. Line the bottom with a layer of potatoes, then a layer of onion, then a layer of potatoes, then onions, repeating until you've reached the top of the dish. You can smoosh the veggies around, you won't be able to tell if you don't make it pretty. Sprinkle some salt and pepper as you go. (If you want to add an herb or nutmeg, add it as you go.) Now pour as much cream over the vegetables as you can before it spills over. Top with cheese if desired.

Cover the dish with tin foil and bake in the preheated oven for 2 - 4 hours, or until the potatoes are totally cooked through. You may want to place the cooking dish on a tray just in case the cream boils over the sides. Take off the tinfoil for the last 20 - 40 minutes to give it that gorgeous dark golden crust.

Serve hot as an accompaniment to meat, chicken or anything else really. I wouldn't mind making a meal out of it with some salad and bread.