



Parsnip, Potato Au Gratin

The low temperature and long baking time gives this dish the ability to meld the flavors and create a rich wonderful flavor.



Prep: 40 min **Cook:** 2hr 20min **Total:** 3 hrs **Servings:** 8 **Oven:** 325°

Ingredients

3 large parsnips
4 large potatoes
4 onions, finely sliced
6 oz grated Irish cheese: St
Gall, mature cheddar, or
gruyere
2 1/2 cups heavy cream

Directions

- Preheat oven to 325°.
- Finely slice the parsnips and potatoes
- Using 1/3 of the ingredients, create a layer of potatoes, then parsnips, then onion, then cheese.
- Pour a 1/3 of the cream over the layers.
- Add another layer of potatoes, parsnips, onions, then cheese and pour another 1/3 of the cream.
- Use the remainder of the ingredients in the last layer and pour the remaining cream over the top.
- Cover the dish with foil and bake for 2 hours.
- Remove the foil, and bake an additional twenty minutes. For a beautiful golden top, finish under the broiler for a few minutes.