

Buttermilk Potato Gratin

from [Cooking Club of America](#)
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1 lb. [red-skinned potatoes](#), peeled
1 c [buttermilk](#)
1/2 c whole milk
1 garlic clove, minced
1/2 tsp salt
1/8 tsp white pepper
1/8 tsp freshly grated nutmeg
Dash ground red pepper (cayenne)
2 tbsp freshly grated Parmesan cheese
1 tbsp butter

Heat oven to 350°F. Butter bottom and sides of 9" pie dish.

Cut potatoes into 1/8-inch-thick slices; place in large saucepan. Add buttermilk, milk, garlic, salt, white pepper, nutmeg and ground red pepper.

Bring to a gentle boil over medium heat. (Buttermilk will curdle, but potato starch will thicken and smooth the liquid as it cooks.) Cook 5 minutes.

Pour into gratin dish. Press potatoes into even layer, making sure all potatoes are covered with liquid.

Sprinkle evenly with cheese; dot with butter.

Bake 45 to 55 minutes or until top is golden brown and potatoes are tender. Serve warm.