

# CHILI CRISP POTATO GRATIN

## INGREDIENTS

2 tablespoons unsalted butter, at room temperature  
3 cloves garlic, minced  
1 shallot, finely diced  
1 teaspoon all-purpose flour  
1 cup milk  
1 cup heavy cream  
3 tablespoons chili crisp (optional)  
1/2 cup grated Gruyère cheese  
1 tablespoon chopped thyme leaves  
1 1/2 teaspoons kosher salt  
1 teaspoon freshly ground black pepper  
3 lbs russet potatoes, rinsed and scrubbed clean  
1/4 cup grated Parmesan cheese  
1 green onion, chopped, for garnish

## INSTRUCTIONS

Preheat the oven to 350°F.

In a medium pan or skillet over low heat, melt 1 tablespoon butter. Add the garlic and shallot and cook for 1 to 2 minutes, or until fragrant and softened. Add the flour to the pan and cook for one minute. Combine the milk and cream and slowly pour into pan with garlic and shallots. Add chili crisp, grated Gruyère cheese, chopped thyme leaves, salt, and pepper. Increase the heat to medium-low and simmer until the sauce is slightly thickened but still runny, 8 to 10 minutes, stirring occasionally. Set aside.

Lightly grease all sides of an 8 by 8-inch baking dish or casserole (6 cup) with the remaining 1 tablespoon of butter.

Thinly slice the potatoes, about 1/8-inch thick, with the peel on, preferably using a mandoline. Add a ladle of the prepared cream sauce to the bottom of the dish. Then, arrange the potato slices vertically in the dish in overlapping rows, followed by a spoonful of sauce to coat the potatoes. Make sure each layer of stacked potatoes is touching the others. The cream sauce will hold the potatoes together, so add generous spoonfuls after each stack.

Fill the dish by using smaller pieces of potato to fill in any gaps between stacks. Pour the remaining chili crisp– cream mixture over the potatoes. Cover the dish with foil. Bake for 1 hour, or potato slices are fork-tender.

When the potatoes are all cooked, remove the foil and sprinkle the grated Parmesan over the potatoes. Place it under the broiler, uncovered, for 2 to 3 minutes, or until the cheese is melted and the top is golden brown. Be sure to keep an eye on the dish to prevent burning. Let it sit for at least 10 minutes before serving. Garnish with the green onions and serve.