



Potato Fill-in-the-Blank Gratin

- 2 Lbs Red potatoes, peeled and thinly sliced
- 2 Lbs Fill-in-the-Blank, peeled and thinly sliced (Cauliflower, Celery Root, Parsnip, Turnip)
- 2 Large leeks, cleaned and thinly sliced
- 1 Tbsp Fresh thyme leaves
- 2 Tbsp Butter, divided
- 2 Cups Whole milk
- 1 tsp Dijon mustard
- 6 Oz Gruyere or Emanteler cheese, grated
- 1 tsp Corse salt
- ¼ tsp White pepper

Pre-heat the oven to 375 degrees. Use 1 tablespoon of butter to butter the bottom and side of a 9x13" baking dish.

Melt the remaining tablespoon of butter in a small sauce pan, add your leeks and sauté until softened and translucent. Pour in the milk then remove from heat. Whisk in the Dijon mustard and thyme leaves, allow to cool slightly.

In the baking dish, layer the ½ potatoes, then ½ other vegetable, then ½ of the grated cheese. Repeat. Pour your milk mixture over the vegetables. Cover loosely with foil and bake for about 30 minutes. Remove foil and bake for 15-20 more minutes until vegetable are tender and top is lightly browned.