

# Holiday Help from Belfonte



From the heart  
of Kansas City.

## Belfonte Potatoes Gratin

This rich, creamy potato side dish featuring Belfonte Half & Half and Sour Cream is homemade comfort food at its finest – the perfect complement to your holiday ham or turkey.

### INGREDIENTS:

- 3 pounds Yukon Gold potatoes, washed and thinly sliced
- 1 cup Belfonte Half & Half
- 1 cup Belfonte Sour Cream
- 2 shallots, thinly sliced
- 2 tsp garlic, minced
- 1 cup Gruyere cheese, finely shredded
- 1 cup Parmesan cheese, finely shredded (plus more for topping)
- 2 tsp salt
- Cracked pepper
- Fresh herbs for topping, such as thyme or chives

### DIRECTIONS:

Preheat oven to 400 degrees. Combine half and half and sour cream in a large bowl. Wash potatoes and thinly slice with a mandolin slicer. If you don't have a mandolin slicer, just be sure to slice potatoes thinly and uniformly to ensure even cooking. Add sliced potatoes to bowl with sour cream and half and half mixture. Add salt, cracked pepper to taste, shallots, and garlic.

Butter a 9x13 baking dish. Layer creamy potato mixture with cheeses and herbs in your baking dish. Be sure to top it off with a nice layer of cheese! Cover with foil. Place your baking dish on a sheet pan and bake (covered with foil) for 1 hour. Remove foil and bake uncovered for an additional half an hour, until brown and bubbly.

Top with fresh herbs and serve hot.



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