

Potato Gratin Mini Stacks

Recipe provided courtesy of [Magnolia Table Cookbook](#).

Serves 12

Ingredients

- Vegetable oil spray
- 2 Tbsp. salted butter
- 3 garlic cloves, minced
- ½ cup heavy cream
- ¾ tsp. kosher salt
- ½ tsp. freshly grounded black pepper
- 2 lbs. small to medium russet potatoes, scrubbed
- 1 cup grated sharp white cheddar cheese (about 4 oz.)
- 1 Tbsp. chopped chives, for garnish



Instructions

1. Preheat the oven to 375°F. Spray twelve 2 1/2 -inch muffin cups with vegetable oil.
2. In a small saucepan, melt the butter over medium heat. Add the garlic and cook until tender, about 1 minute. Stir in the cream, nutmeg, salt and pepper. Remove from heat.
3. Peel the potatoes and very thinly slice them with a mandolin or sharp chef's knife. Place the slices in a large bowl. Add the cream mixture and gently toss to coat.
4. Stack the potato slices in the prepared cups. Spoon any remaining cream mixture over the potato stacks. Cover the pan with foil.
5. Bake for 30 minutes. Remove the pan from the oven and carefully remove the foil. Top the stacks with the Cheddar. Bake uncovered until the cheese is golden brown, and the potatoes are fork-tender, 10 to 15 minutes. Let stand for 10 minutes. Sprinkle with chopped chives and serve warm.
6. Store leftover potato stacks in a covered container in the refrigerator for up to 3 days. Reheat in a 300°F. oven.