

POTATOES AU GRATIN

USING CREAMY DIJON MUSTARD WHITE WINE SAUCE

Serves:
about
5

Total Time:
60 min



INGREDIENTS

2 bottles (16 oz)

Blount Clam Shack
Creamy Dijon
Mustard White
Wine Sauce



5
Large
Potatoes



1
Yellow
Onion



4
Strips of
Bacon



1/2 cup
Shredded
Gruyere
Cheese



1 tbsp
Butter

**+ these
pantry
items:**

Salt
Pepper

COOKING INSTRUCTIONS

1 PREP

- Preheat oven to **350°F**.
- Wash and dry all produce.
- Peel & slice **potatoes** into medallions.
- Halve and thinly slice **onion**.
- Roughly Chop **Bacon**.

2 SAUTÉ

- Preheat a sauté pan on medium/high heat.
- Add **butter**, allow to melt.
- Add the **bacon** and **onion**; sauté on medium/high heat for about 5 minutes or until the fully **bacon** is cooked.

3 PREPARE

- Meanwhile, In a medium-size casserole dish, layer the **potatoes**, spreading evenly.
- Pour the **Dijon Mustard White Wine Sauce** over the **potatoes**.
- Place the casserole dish in the oven for 25-30 minutes.
- Check the **potatoes** for tenderness, if undercooked, continue cooking in 5 minute increments.
- Remove dish from oven. **Set the oven to low broil.**

4 FINISH & SERVE

- Evenly disperse **bacon & onion** mixture to the top of **potatoes**. Top with **gruyere cheese**.
- Broil the **casserole dish** for 5 minutes or until the **cheese** has melted and started to brown. Remove and Serve!



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