

# Potatoes au Gratin

- 4 tablespoons butter
- 4 tablespoons white flour
- 1-1/2 cups milk
- 1 teaspoon salt
- 1/4 teaspoon chipotle powder
- pinch ground nutmeg
- 12 ounces shredded melty cheese (cheddar, Monterey jack, whatever)
- oil
- 4 cups russet potatoes, sliced thin
- paprika

Preheat oven to 350 degrees Fahrenheit.

Melt the butter over a medium heat in a small pot.

Once the butter starts to foam, whisk in the flour.

Keep stirring for a few minutes until it smells toasted but not burned. Add in all of the milk, and whisk it in.

Whisk in the salt, chipotle and nutmeg. Simmer, stirring, for a few minutes.

Reduce heat to low, and add in 2/3 of the cheese, one handful at a time, until it is melted in. Remove from heat.

Grease a casserole dish with the oil. Place half of the potatoes in the casserole dish. Pour half the cheese sauce over the potatoes. Add the rest of the potatoes to the casserole, and pour the rest of the cheese sauce over.

Sprinkle the remaining 1/3 of the cheese over the top of the casserole dish.

Top with paprika.

Bake uncovered for about an hour.

Serves: 6

Preparation time: 80 minutes

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