



RB's
Serves 6

Preheat oven to 400°.

Rub a 9" x 13" baking dish (glass or terra cotta) with garlic and then butter.

Slice 3 large, peeled red potatoes very thinly.

Grate 1/3 cup gruyere.

Line bottom of pan with one layer of potato slices, slightly overlapping. Sprinkle with half of the gruyere, salt and white pepper. Add a second layer of potatoes, remaining gruyere, salt and white pepper.

Barely cover with heavy cream.

Bake 10 to 15 minutes, or until golden and bubbly.