



## Fall Gratin

**Yield:** 8 (eight) Servings

### Ingredients:

1/4 cup butter

4 cups thinly sliced leeks

Coarse kosher salt

3 pounds russet potatoes, peeled, thinly

1 1/2 pounds 1/8-inch-thick ham slices

16 oz frozen artichoke hearts, thawed, halved lengthwise

2 1/2 cups (packed) coarsely grated gruyere or swiss cheese

1 1/2 cups chicken broth

1 1/2 tablespoons all purpose flour

1 teaspoon coarse kosher salt

1 teaspoon freshly ground black pepper

### Preparation:

1. Preheat oven to 400°F. Butter hotel pan. Melt 1/4 cup butter in heavy large skillet over medium heat. Add leeks; sprinkle with coarse salt and pepper and cook until tender, stirring occasionally, about 12 minutes. Set aside.
2. Cover bottom hotel pan with 1/3 of potato slices, overlapping as needed. Layer 1/3 of ham over. Scatter 1/3 of leeks over, then 1/3 of artichoke hearts.
3. Measure 3/4 cup cheese; set aside. Sprinkle half of remaining cheese over. Repeat layering 1 time with potato slices, ham, leeks, artichokes, and cheese. Cover with remaining potato slices, ham, leeks, and artichoke hearts.
4. Whisk broth and next 4 ingredients in small saucepan over medium heat until flour dissolves. Bring mixture to boil; cook until smooth and thickened, stirring often, about 3 minutes. Pour over gratin. Sprinkle 3/4 cup cheese over. Cover gratin with foil, tenting in center to prevent cheese from sticking.
5. Bake gratin 45 minutes. Uncover and bake until potatoes are soft, topping is browned, and juices are bubbling, about 50 minutes. Let rest 15 minutes before serving.

