



Dauphinoise Rooster Potatoes

Makes 4 to 6 servings

Ingredients:

- 1 Tbsp vegetable oil
- 1 medium onion, diced
- 1 tsp fresh thyme
- 3 medium Rooster Potatoes
- 2 leeks, sliced (optional)
- 1½ cups vegetable stock
- 1 garlic clove, diced
- ¼ tsp salt and pepper
- ¼ tsp nutmeg
- 1½ cups light crème fraîche

Instructions:

Preheat oven to 400 F. Heat oil in a large pan and saute onion and thyme until soft, approximately 5 minutes. Using a mandoline or sharp knife, thinly slice the potatoes and leeks. Add the vegetable stock to the saute pan and bring to a boil. Stir in garlic, nutmeg, salt, pepper and crème fraîche. Lower heat to medium and stir for 1 minute. In a lightly greased baking dish, layer the potatoes, followed by the leeks and ⅓ crème fraîche mixture. Repeat layers, ending with crème fraîche mixture. Bake for 60 to 65 minutes, or until the potatoes are tender.

For more recipe ideas, go to Costco.com and search: **CostcoWay**

