

Horseradish & Chive Cheddar Gratin Potato with Bourbon Bacon

Servings: 10

INGREDIENTS

- 1 ¼ c shallot
- 1 lb Glenview Farms® horseradish and chive white cheddar cheese
- 6 c heavy whipping cream
- 1 ½ T fresh chives
- 10 sl Patuxent Farms® bourbon molasses bacon
- 1 T salt
- 3 lb yukon gold potatoes
- 4 oz butter
- ½ T ground white pepper

PREPARATION

In a one gallon stock pot place a stainless steamer basket into the bottom & place pot on stove top. Fill with water until it reaches the bottom of the steamer basket. Place potatoes into the steamer basket, cover pot and bring to a boil. Turn down burner to reach a steady simmer and cover with lid. Steam potatoes for 20 minutes. Insert the tip of a paring knife into each potato. If the knife pulls out with ease remove the potato onto a sheet pan, continue to cook the rest of potatoes until they all firm but done.

Once all potatoes are removed let cool to room temperature. Pour the cream into a 1 gallon sauce pan. Place onto burner and bring to a simmer, be careful at this point as the cream once at a simmer



will tend to boil over if you are not there to adjust heat. Julienne shallots and reserve. Cut bacon into 1/2" pieces on the bias. Chop Chives into desired length or size for garnish. Preheat oven to 350 degrees. Butter 10 each 8 oz oval or rarebit dishes.

Peel and slice cooked potatoes 1/4" thick. Layer potatoes with shallots into each dish evenly. Pour reduced cream over each dish evenly. Place cheese evenly over each dish.

Place all onto a sheet tray and put into 350 pre-heated oven. Cook gratins for 14 minutes, top each with the cut bacon pieces, return to oven and cook until cream is bubbling, cheese and bacon lightly browned. Remove from the oven top each with chopped chives and serve.

