

Graten

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Here's a recipe to share for autumn and winter. Gratens are hearty, filling and endlessly versatile - you can add almost anything you want or have on hand. It can be fancy or everyday, expensive or not, depending on what you have on hand and decide to add to it.

It is basically a potato and cheese layered dish. Preheat the oven for 350F and grease a baking dish. Start with a layer of thin sliced potato, then add a layer of vegetables, then cheese, more potato, repeat.

For example, tonight I made a graten with these layers: 1) thin sliced potato with salt and pepper; 2) sauteed mushrooms, onion, and garlic; 3) shredded cheese with a few drizzles of cream; 4) more potato salted and peppered; 5) thin sliced ham; 4) shredded cheese/drizzled cream; 5) more potato salted and peppered; and 6) shredded cheese/drizzled cream. Bake for 45 minutes at 350.

I usually make gratens vegetarian but Boy #1 is visiting home tonight and he wanted something with pork. Lots of vegetables go really well in a graten. I've used and enjoyed leeks, kale, eggplant, zucchini, turnips, carrots, mushrooms, and tomatoes.