

HEARTY ROOT VEGETABLE GRATIN

ingredients:

- 1 tablespoon unsalted butter softened
- 1-2 long yams (about 2 inches thick), peeled
- 3-4 large parsnips, ends trimmed and peeled
- 3-5 small beets, peeled
- 14 tablespoons heavy cream, divided
- 4 ounces fresh grated Parmesan, divided
- 1 tablespoon fresh minced thyme, divided plus more for garnish
- 1 garlic clove, minced
- 1 ounce shredded gruyere
- salt and pepper to taste

directions:

1. Preheat oven to 400°F. Grease a 3-quart baking dish with butter. Slice yams, parsnips and beets into very thin rounds and transfer each vegetable to its own bowl.
2. Pour 4 tablespoons each of cream over the yams and parsnips, and 2 tablespoons cream over the beets. Top each bowl of sliced vegetables with ½ ounce grated Parmesan and 1 teaspoon minced thyme. Season each bowl generously with salt and pepper and toss together until all vegetable slices are well coated.
3. Pour remaining 1/4 cup cream into the bottom of a 3 quart baking dish and sprinkle with ½ ounce of Parmesan and minced garlic. Grab a stack of yams and line them standing up on a bias, at the top of the baking dish. Follow the yams with a row of parsnips, followed by a row of beets. Repeat with the remaining yams, parsnips and beets, creating 6 rows of root vegetables.
4. Season top of gratin with salt and pepper and a sprinkle of the remaining Parmesan. Cover with foil and bake for 30 minutes or until vegetables are soft. Uncover gratin and top with shredded gruyere.
5. Place gratin back into oven, uncovered, and continue to bake for an additional 18 to 20 minutes or until vegetables are fork tender, cheese has melted and the top has lightly browned.

Finish with a sprinkle of fresh thyme leaves and serve. Enjoy!

