

Potato Gratin with Horseradish

3 lbs baking potatoes (peeled and thinly sliced...I use a mandolin)

salt & pepper to taste

3 cups of heavy cream

1/4 cup prepared horseradish

Preheat oven to 375. Butter a 3-quart baking dish. In a bowl combine heavy cream, S&P and horseradish. Add potato slices and toss to coat.

Pour potato mixture into baking dish, be sure to submerge each potato slice. For easier clean-up, cover with foil or lid and place on baking sheet. Bake for 25 minutes then remove foil or lid and bake another 25 minutes or until top is golden brown and potatoes are tender.