

## Potato Bacon & Leek Gratin

2 ½ pounds of Yukon Gold potatoes, peeled  
½ pound of thick-cut bacon  
2 pounds of leeks, including the green tops  
2 pints of heavy cream  
Sea or kosher salt and freshly ground black pepper  
Handful of freshly-grated parmesan  
(optional)



Clean the leeks by removing the top green fronds.

Slice each stem down the middle and run under water to remove any dirt. Leeks can be very dirty so make sure to be thorough! Slice the leeks, discarding the end root, and set aside.

Slice the bacon into small cubes or lardons. Fry in a pan over medium high heat until the bacon is lightly crisped. Remove with a slotted spoon and transfer to a plate. With the heat still on add the leeks in and sauté for about 7-10 minutes until softened and starting to caramelize. Turn the heat off and combine bacon with the leeks.

Slice potatoes thinly, about 1/16 inch thick. To assemble, pour a small amount of cream just enough to coat the bottom of the pan. Lay the potatoes in rows in a shingle pattern. Lightly season with salt and pepper (remember the bacon will add saltiness). Add about ¼ of the leek-bacon mixture over the potatoes.



Add another layer of potatoes, lightly season them and then add more cream until it is just barely covered. Use your fingers to press down to make sure the cream covers the potatoes. Add another fourth of the leek-bacon mix. Repeat until you've used up all the potatoes and leek-bacon mixture. The cream should just cover the potatoes.

Cover with aluminum foil and bake at 350 degrees for 1 ½ hours. Remove the foil and scatter the top with parmesan cheese. This is optional, you could just uncover and return it to the oven and it will still brown nicely with just cream. Increase the temperature to 425 degrees and bake for another 20 minutes until the top is nicely browned.

Allow the gratin to cool for at least 10 minutes before serving.

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