



for Thanksgiving

Parsnip, Potato, and Pear Gratin

Side Dish

Source: *Culinary Communion*

Ingredients:

- 3 large parsnips peeled, cut on a bias
- 3 Russet potatoes peeled, sliced ¼ inch thick
- 3 pears (about 1 lb.), peeled and sliced
- ½ lemon, juiced
- 2 shallots, minced
- ¾ cup Parmesan cheese, grated
- 2 cups Gruyere, grated
- 3 tablespoons fresh thyme leaves
- Kosher salt, pepper and nutmeg to taste

Method:

1. Preheat oven to 400 degrees Fahrenheit. Butter a 9 x 13 pan.
2. Melt butter in a medium sauce pan over medium heat. Place the shallots in the pan and sauté them for 3 minutes.
3. Add cream, thyme, nutmeg, and lemon juice to the pan. Bring to a boil and then remove the pan from the heat.
4. Spread 1/3 of the potatoes and parsnips on the bottom of the 9 x 13 pan. Sprinkle salt, pepper, and nutmeg on top. Next, spread ½ the pears on top of the potatoes and parsnips. Again, sprinkle salt, pepper, and nutmeg on top. Then spread 1/3 of the cheese on top of the pears. Repeat this layering. Finish with the last 1/3 of parsnips and then the last 1/3 of the cheese.
5. Pour the infused dairy over the top.
6. Put the pan in the oven and bake for about 40 minutes or until the top is golden brown and the parsnips are tender.
7. Remove from the oven and allow to rest for 8 minutes before serving.

Serves: 8 people