

Potatoes au Gratin with Pheasant

Ingredients

2 cups cooked pheasant meat (two birds), diced

2 tbsp. butter, separated

3 green onions, chopped

6–8 Russet potatoes, sliced

1 tsp. kosher salt, plus extra

Freshly cracked pepper, to taste

1 cup grated Fontina cheese

1 cup grated Gruyere cheese, plus extra

2 cloves garlic, minced

1 sprig thyme

1 bay leaf

1¼ cup heavy cream

¼ tsp. ground nutmeg

Special Equipment

Mandolin

Preparation

1. Prep the Potatoes: Peel potatoes and slice into 1/8 -inch rounds using a mandolin or sharp knife. Toss slices with 1 teaspoon kosher salt and freshly cracked pepper.

2. Layer the Dish: Grease a 2-quart gratin or casserole dish. Add one-third of the potatoes in overlapping slices. Top with half the diced pheasant, a heavy sprinkle of both cheeses, and some green onion. Repeat with another third of the potatoes, the remaining pheasant, cheeses, and onions. Finish with the final potato layer and more cheese on top. Place the dish on a rimmed cookie sheet and set aside.

3. Make the Cream Mixture: Preheat oven to 350°F. In a small saucepan, melt 1 tbsp. butter with the garlic, thyme, and bay leaf. Cook 30 seconds over medium-low. Add heavy cream and nutmeg; simmer for 5 minutes, stirring often. Pour evenly over the layered potatoes.

4. Bake: Cover with foil and bake for 1 hour 15 minutes, or until potatoes are tender. Remove foil and bake 20 minutes more until golden and bubbling. Let cool for 10 minutes before serving