

# **Nik's Ultimate Potato Gratin**

1 head of Savoy cabbage  
3/4 lbs. thick cut bacon – use flavored if you like. I use peppered.  
1 cup Asiago cheese – freshly grated  
1 cup Parmesan cheese – freshly grated  
2 tablespoons unsalted butter, plus more for greasing the gratin dish  
6 garlic cloves, finely chopped  
1/2 bunch fresh chives, finely chopped to 1/4 cup  
Sea salt and freshly ground black pepper  
2 pounds baking potatoes, unpeeled and thinly sliced (about 1/8 inch), Slice the potatoes immediately before using so they don't turn brown.  
1 1/2 to 2 cups heavy cream

## **Directions**

1. Preheat the oven to 375 degrees F.
2. Finely shred the cabbage. Use a food processor
3. Cut the bacon into 1/2-inch chunks. Place a small skillet over medium-low heat and fry the bacon, until crisp. Remove from pan with a slotted spoon and drain on paper towels. Set aside.
4. Add 1 tablespoon butter to the bacon fat in frying pan. When it has melted add 1/2 the garlic and give it a quick stir with a wooden spoon to soften.
5. Add the cabbage and coat it with the butter. Slowly let it wilt. Add the bacon. Season with salt and freshly ground black pepper. Remove pan from the heat and add most of the chives, reserving a few for the garnish.
6. Generously butter the bottom and sides of an ovenproof casserole dish.
7. In a large bowl, combine the potatoes, 1 cup of cream, 1/2 cup of Parmesan, 1/2 cup of the Asiago cheese and the remaining garlic, Season with salt and freshly ground black pepper.
8. Using your hands, place a layer of potatoes in the casserole dish. Sprinkle with a little Parmesan and Asiago. Repeat with 2 more layers.
9. Spoon the cabbage mixture on top and spread it out evenly over the potatoes. Top it off with 2 more layers of potato and Parmesan and Asiago. Pour the remaining 1/2 to 1 cup of cream over the dish. Sprinkle with the remaining Parmesan and Asiago cheese.
10. Cover the dish with aluminum foil. Bake for 1 hour. Remove foil and test the potatoes with toothpick prior to removing from oven. They should be a little soft but not cooked. You may need to increase the cooking time to 1:30 depending on the outcome of the test.
11. When the potatoes pass the toothpick test, remove the foil and bake for 30 minutes until the top is golden brown.
12. Remove from the oven and let rest for 15 to 20 minutes before serving to allow the cream to be absorbed.
13. Garnish with fresh chives and serve