

POTATOES WITH REBLOCHON, BACON, AND ONIONS

Reblochon is a rich, creamy, and delicious cheese from the French Alps and it's the star of this sublime bacon, potato, and cheese casserole. This is the epitome of everything we love about simple, delicious food. If you don't agree; sorry, but we just can't be friends (unless you bought our book, then we can make an exception). Make this dish in the dead of winter when you've been out and about, working up an appetite in sub-zero temperatures in uncomfortable boots and big jackets. You're going to be really hungry and this dish, served piping hot alongside your favorite grilled meats and veggies, is exactly what you're going to need.

Prep time: 15 minutes

Cook time: 1 hour

Serves 6

Ingredients:

2 ½ to 3 pounds waxy potatoes, skin left on
1 onion, thinly sliced
8 ounces smoked bacon, sliced into lardons
1 cup dry white wine
1 cup heavy cream
1 Reblochon, cut into cubes
1 clove of garlic, cut in half

Note: If you can't find Reblochon, substitute 16 ounces of Taleggio, Port Salut, or Fontina. Gruyère or Comté also make excellent substitutes.

Place the potatoes in a pot, cover with cold salted water, and bring to a boil. Cook until just tender when pierced with a knife, but not completely cooked through. Drain well and set aside to cool. Cut into medium-sized cubes.

Preheat oven to 375°F

In a large sauté pan, add the bacon and cook over high-heat until browned. Drain, leaving 2 tablespoons of fat in the pan. Add the sliced onions and cook over high-heat until golden brown. Add the bacon and wine and cook for another 5 minutes, or until the wine is reduced to almost nothing. Add the cream and cook for 1 minute more.

Rub an oven proof dish with the cut side of a garlic clove, cover the base with half of the potatoes, and season well with salt and pepper. Spoon half the onion and bacon mixture on top and cover with half of the cubed Reblochon. Repeat with the remaining potatoes, onions and bacon, and cheese. Bake in a preheated oven for 15 to 20 minutes, or until golden brown and bubbling.