Yukon Gold & Sweet Potato Gratin with Fresh Herbs

Submitted by Linda of Poteet, Texas, participant in Rx for Better Breast Health

Ingredients (makes 12 servings):
- 1 ½ lbs. medium Yukon Gold potatoes
- 1 ½ lbs. medium red-skinned sweet potatoes (yams)
- 2 cups heavy whipping cream
- ¼ cup (1/2 stick) butter
- 2 garlic cloves, minced
- 1 tbsp. minced fresh Italian parsley
- 1 tbsp. minced fresh sage
- 1 tbsp. minced fresh thyme
- 1 ½ tsps. Fine sea salt
- ¾ tsps. Freshly ground pepper
- 1 ¼ cups (packed) coarsely grated Gruyere cheese (about 5 ounces)

Preparation:
1. Fill large bowl with cold water.
2. Working with 1 Yukon Gold Potato at a time, peel, then cut 1/8-inch-thick rounds and place in bowl with water.
3. Repeat with sweet potatoes.
4. Combine cream, butter, and garlic in medium saucepan; bring to simmer.
5. Remove from heat.
7. Butter 13x9x2-inch glass baking dish.
8. Drain potatoes, then pat dry with kitchen towels.
9. Transfer half of potatoes to prepared baking dish. Use hands to distribute and spread evenly.
10. Sprinkle with half of salt-pepper mixture, then half of herb mixture. Sprinkle with half of cheese. Repeat with remaining potatoes, salt-pepper mixture, herb mixture, and cheese.
11. Pour cream mixture over gratin, pressing lightly to submerge potato mixture as much as possible.
12. Do Ahead: Can be made 6 hours ahead. Cover with plastic wrap and chill. Remove plastic wrap before baking.
13. Preheat oven to 400 degrees F. Cover gratin tightly with foil. Bake 30 minutes. Uncover, bake until top of gratin is golden and most of liquid is absorbed, about 25 minutes longer. Let stand 10 minutes; serve.

Rosemary Potatoes

Submitted by Lucy of San Antonio, Texas, participant in Rx for Better Breast Health

Ingredients:
- 4 small russet or red potatoes
- 1 clove of garlic
- Rosemary
- Olive oil

Preparation:
1. Preheat oven to 400 degrees F. Drizzle olive oil in small glass pan.
2. Stir in cubed potatoes with sliced garlic and mix in rosemary and parmesan cheese.
3. Bake 30 to 40 minutes until potatoes are brown.