



AF Potatoes au Gratin

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Categories: Main Dish - Air Fryer, Source: The Captain's Shack

Servings: 4

Description: A quick, easy and good way to make potatoes.

Preparation Time: 10 minutes

Start to Finish Time: 25 minutes

Serving Ideas: Makes a great side dish for seafood or roasts, beef or pork.

Ingredients

1 lb Russet Potatoes,
sliced thin

1/2 c Milk

1/2 c Cream

1 T Flour

Butter

1/2 t freshly ground

Tellicherry Black Pepper

1/2 t fresh grated

Nutmeg

1 1/2 ozs Gruyère or
semi-mature cheese,
grated, or to taste

2 sm Green Onions,
Chopped

1 clove Garlic, minced

1 lb Backfin Crabmeat,
optional

Directions

1) Preheat the AirFryer to 390° F. Using a mandolin, slice the potatoes wafer-thin.

2) In a bowl, mix the milk and the cream and season to taste with salt, pepper and nutmeg. Mix in the flour until blended. Coat the potato slices with the milk mixture.

3) Transfer the potato slices to the 8"x 8" aluminum pan and add the green onion, garlic, optional crab and distribute the cheese evenly over the potatoes. Pour the rest of the cream mixture from the bowl on top of the potatoes.

4) Place the 8"x 8" aluminum pan in the fryer basket and slide the basket into the AirFryer. Set the timer to 22 minutes and bake the gratin until it is nicely browned and done - the potatoes are soft.

5) Serve the potatoes au gratin in squares with fish or roasts.