

## Tomato, Onion and Potato Gratin - using “inch” thick pieces (a mistake?)

From Mom’s co-worker

Adapted from “Chez Panisse Vegetables,” by Alice Waters (HarperCollins, 1996), whose passion for seasonal vegetables has propelled Chez Panisse, her Berkeley Calif., restaurant, to great fame. Waters suggests using red or Yellow Finn potatoes, but Yukon Gold also work well.

Serves 6-8

### Ingredients

3 lb. red, Yellow Finna or Yukon Gold potatoes [recipe called for 2 lb.]  
1 pound tomatoes (about 3 large) – heirloom! variety including red, yellow, orange, blackish  
1 medium onion, cut lengthwise in half and very thinly sliced  
Salt and freshly ground black pepper, to taste  
1 tablespoon chopped fresh thyme  
4 garlic cloves, thinly sliced [the recipe called for 2 cloves]  
2 tablespoons extra-virgin olive oil  
2 tablespoons white wine or dry vermouth [we used rice wine]  
2 cups chicken stock

### Method

Preheat the oven to 375 degrees.

Lightly oil a 13x9x2-inch baking pan or 12-cup gratin dish.

Slice unpeeled potatoes **inch** thick. [I don’t know if this is a typo. We *did* make them an inch thick (!), but I don’t know if the original version from the web had a graphic for the fraction “¼” that didn’t print?]

As you finish slicing potatoes, drop them into a bowl of cold water.

Cut out tomato stems and slice **inch** thick. [really?? again, perhaps a typo, but we did it this way and it turned out well!].

Arrange onion on bottom of pan and season with salt and pepper. Drain potatoes and arrange half of them in overlapping slices over onion [not possible if *inch* thick! -- this is a clue pointing to a possible typo]. Season with salt, pepper and half the thyme. Cover with tomatoes and sprinkle with salt, pepper, remaining thyme and garlic. Top with remaining potatoes, salt and pepper. Drizzle with oil and wine; pour chicken stock over top.

Cover loosely with aluminum foil and bake for 40 minutes. Remove foil, increase oven temperature to 425 degrees and bake 30 minutes longer or until top is golden brown [recipe said 40 minutes but that was too long with our oven]. Serve warm or at room temperature.

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A similar version is available from <http://www.wildoats.com/u/recipe/detail/11684/>

This dish was created by Chez Panisse Executive Chef Jean-Pierre Moullé for a dinner we did with them, and it paired beautifully with Cardinal Zin.

Recipe provided by Bonny Doon Vineyards.

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*Serves 8*

### *Ingredients*

1 onion  
3 lb. red potatoes  
300g (6/10th lb.) sun blushed tomatoes – heirloom! variety including red, yellow, orange, blackish  
2 cloves garlic  
Salt and freshly ground black pepper  
1 Tbsp. chopped thyme  
3 Tbsp. extra-virgin olive oil  
2 Tbsp. Big House White  
2 generous c. chicken stock

### *Method*

Preheat the oven to 375F. Lightly oil a 12-inch x 2.5-inch square or oval gratin dish.

Peel the onion, cut it in half lengthwise, and slice it as thin as possible. Peel and slice the potatoes into 1/8-inch thick rounds, and hold in cold water until ready to use. Cut out the stem end of the tomatoes and slice them into 1/8-inch thick slices. Peel the garlic and thinly slice.

Layer onion slices evenly over bottom of pan. Season with salt and pepper. Drain the potatoes and arrange half over onions, overlapping like shingles. Season with more salt and pepper and half the thyme. Next, layer tomato with salt and pepper, remaining thyme and garlic slices.

Finish with a final layer of overlapping potatoes and more salt and pepper. Drizzle with olive oil and Big House White wine. Add enough chicken stock to come 2/3 of the way up the sides of the gratin.

Cover with foil and bake for 40 minutes. Uncover and press down on the mixture, flattening it to ensure the top layer of potatoes is moistened. The liquid will emulsify somewhat as it continues to cook. Bake uncovered for another 40 minutes [less!], or until a knife pierces through easily and the top is golden brown. Serve either warm or at room temperature.

Recipe courtesy of Jean-Pierre Moullé, Executive Chef, Chez Panisse, Berkeley, California