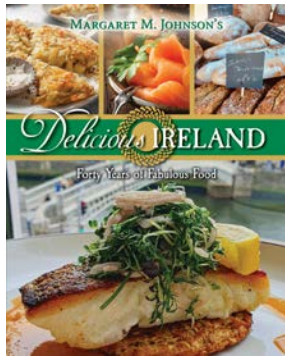


# DELICIOUS IRELAND

One of our favorite cookbook authors and intrepid travelers is Margaret M. Johnson, author of 14 cookbooks and hundreds of articles on food and travel. Originally from Newburyport, MA and a graduate of Salem State University, Margaret resides with her family in Westampton Beach, NY when she is not visiting her ancestral home in Ireland.



Here is one of our favorite recipes from Margaret's latest book, *Delicious Ireland: Forty Years of Fabulous Food*. For a signed copy of this book, and to purchase it as a Christmas gift, please visit [irishcook.com](http://irishcook.com).

**Bon Appetit!**

[irishcook.com](http://irishcook.com)



## Mini Potato Gratins (Makes 12)



These individual potatoes are show-stoppers with steaks, chops, and roasts. They require a little more effort in assembling them, but they're well worth it for their cheesy taste and lovely presentation—they also reheat beautifully if you have any left over.

### INGREDIENTS

3 medium russet potatoes, peeled and thinly sliced  
3 tablespoons butter, melted  
2 tablespoons extra virgin olive oil  
1 garlic clove, minced  
1 tablespoon chopped fresh thyme, plus more for garnish  
1 teaspoon salt  
1/4 teaspoon ground black pepper, plus more for sprinkling  
3 ounces grated Swiss cheese, such as the Kerrygold brand, plus more for sprinkling  
1/2 cup heavy whipping cream

### DIRECTIONS

1. Preheat the oven to 375 °F. Coat a standard muffin pan with butter flavor no-stick cooking spray.
2. In a large bowl, toss the potatoes with the butter, olive oil, garlic, thyme, salt, and pepper; stir to coat. Add half the cheese; toss again.
3. Layer the potato slices evenly into each muffin cup, filling to the top. Pour some of the cream over each cup. Sprinkle remaining cheese on top.
4. Bake the gratins, rotating the pan halfway through, for 30 to 35 minutes or until the potatoes are golden brown and crisp on top and tender when pierced with the tip of a sharp knife.
5. Let cool for 5 minutes. Run a knife around the side of the cups to loosen. Serve immediately; garnish with thyme and a few grinds of black pepper.