



## Potatoes and Sorrel

Recipe by Stephen Pavy

Serves 8

Serve with

Joseph Phelps 2005 Napa Valley Cabernet Sauvignon

Joseph Phelps 2004 Insignia

- 24 large sorrel leaves (You must have large ones. If you simply purchase tiny leaves often seen in the herb section of your market, this recipe will not work. If you are not able to find sorrel as described, you can make this recipe without it. It will be much more of a traditional Lyonnaise Potatoes recipe without the sorrel.)
- 3 T unsalted butter
- 3 lbs. best quality “waxy” potatoes (if you can find locally grown, do so) such as Yukon Gold or Red Lasota
- Salt and freshly ground pepper to taste
- Freshly grated nutmeg to taste
- 2 cups heavy cream
- ½ cup coarsely grated Gruyere cheese
- 4 T grated Parmigiano Reggiano cheese

Coat the inside of a large “gratin” style baking dish with 1 T butter

Remove center stems from sorrel leaves

Coarsely chop sorrel

Melt 2 T butter in large skillet or sauté pan over medium low heat

Add chopped sorrel and stir constantly until all leaves have darkened

Add cream, stir in sorrel, and remove from heat

Preheat oven to 375

Peel potatoes and thinly slice

Distribute half of potatoes over the bottom of the buttered gratin dish

Liberally sprinkle potatoes with salt and pepper, and then add a small dusting of nutmeg

Pour the cream and sorrel mixture evenly over potato layer

Distribute remaining potato slices over the top

Repeat salt, pepper, nutmeg

Distribute cheeses (Gruyere first, then Parmigiano Reggiano)

Place dish in oven and bake for about 1 hour checking to see when surface has browned, potatoes are tender, and liquid is nearly gone.