

## Two-Potato Gratin

**Yield:** about 24 (3/4 cup) servings

Ingredients	Measure		Nutrition per Serving	
	24 –3/4 cup			
Water	3 ½ cups		Calories	150
<b>Med-Diet® Low Sodium Cream Soup Base</b>	5 oz (1 cup + 2 Tbsp)		Total Fat g	3
Chopped garlic	1 Tbsp		Saturated Fat g	.5
Chopped fresh rosemary	1 Tbsp or 1 tsp dried		Cholesterol mg	0
White pepper	½ tsp		Sodium mg	110
Thinly sliced baking potatoes	5 ¼ lb		Carbohydrate g	27
Thinly sliced sweet potatoes	1 ¾ lb		Fiber g	2
Soft bread crumbs	1 ½ oz (1 cup)		Sugar g	4
Grated Parmesan cheese	1 oz (¼ cup)		Protein g	4
Olive oil	½ oz (1 Tbsp)			

### Preparation

1. Heat oven to 400°F.
2. In large bowl, whisk together water, cream soup base, garlic, rosemary and white pepper until blended. Add potatoes; stir to coat.
3. Transfer potato mixture to large baking pan. In small bowl, stir together bread crumbs, cheese and oil; sprinkle over potato mixture. Cover with aluminum foil.
4. Bake gratin 1 hour; remove foil. Adjust setting to broil. Broil 5 minutes or until topping is browned.

### Variation Root Vegetable Gratin

Replace part of the baking potatoes with any combination of thinly sliced rutabaga, parsnips, and turnips.

### Product Information

Product	Case Pack	Yield	Product Code
Med-Diet® Low Sodium Cream Soup Base	6 – 14 oz	6 gal	2192045