



Recipes

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Potato and Wild Mushroom Gratin

Serves 24

Ingredients:

8 lbs. Potatoes (Russet or Yukon Gold), peeled and sliced 1/8" thick
4 medium Onions , small dice
2 large (6½ oz.) Leeks (white and pale green only), chopped
14 oz. Shiitake Mushrooms , thin sliced
1 1/2 cups Butter
2 cups Chicken Stock
2 cups Heavy Cream
3 cups White Wine
3 tsp. dried Rosemary , crumbled
1 tsp. Salt
1/2 tsp. White Pepper
8 oz. Blue Cheese , crumbled
8 Mission® 8" Heat Pressed Flour Tortillas (10410)

Directions:

1. Melt 1 cup butter in a large heavy skillet over medium heat. Add onions and leek and sauté until but not brown, about 20 minutes. Add stock, cream, white wine, mushrooms and rosemary and bring to a boil. Add salt and pepper.
2. Preheat oven to 350° F. Butter two half-pans and arrange half of the sliced potatoes on the bottoms, overlapping slices. Using a slotted spoon or strainer, add the onion, leek and mushrooms and spread evenly over potatoes. Top with remaining potatoes and pour liquid over potatoes. Cover and bake until potatoes are almost tender, about 1 hour. Uncover and bake until potatoes are tender and beginning to brown, about 15 minutes.
3. In a food processor, chop the Mission® flour tortillas until a very coarse meal is formed. Melt the remaining 1/2 cup butter and add to the tortilla crumbs. Mix well. After the potatoes have started to brown, crumble blue cheese over the top, cover with the tortilla mixture and bake for another 20 minutes, until tortillas are crunchy and golden brown.