

Ramp, Potato, Spinach Gratin with Raclette Cheese

Serves 4-6; prep and cook 1 hour

2 tablespoons unsalted butter + more for greasing pan
1 pound baby Yukon Gold potatoes; washed
Salt and black pepper to taste
2 bunches ramps*
3 cups spinach
½ cup heavy cream
1 garlic clove; minced finely
A pinch of nutmeg
¼ - ½ cup Raclette cheese; shredded**

**Ramps are wild onions that usually become available in the spring. Check your farmer's markets and local specialty produce grocer starting in April. If you can't find any ramps, leeks would be a fine alternative.*

***Raclette cheese is a good melting cheese that has a mild nutty flavor similar to a Fontina or Taleggio. Either of those would be great substitutes if you can't find Raclette.*

Preheat the oven to 350 degrees.

Grease an oven-proof 1 – quart (approximately) casserole dish with a dab of butter. Set aside.

Using a mandoline, thinly slice the potatoes and overlap them in the casserole dish. Season each layer generously with salt and pepper. You should have about 2 layers of potatoes.

In a medium saucepan set over medium-high heat, melt the 2 tablespoons of butter and let brown until it smells nutty and the foam has subsided a bit, about 1 minute. Meanwhile, chop up the ramps and spinach roughly, separating the bottom white bulb of the ramps from the delicate greens. Toss the chopped white bulbs into the browned butter and sauté until softened, about 30 seconds. Add in the rest of the ramps and spinach, stirring and sautéing until they wilt slightly, about another 30 seconds.

Spread the ramp and spinach butter mixture over the potatoes.

Using the same saucepan, add the heavy cream, nutmeg, and garlic and simmer for approximately 3 minutes. Pour the mixture over the ramp, spinach, and potatoes. Sprinkle the shredded cheese over the top and cover with foil.

Bake for approximately 40 minutes or until potatoes are fork tender.

