

Sweet Potato Gratin with Caramelized Sweet Onions



Ingredients:

2 tbsp butter
2 lbs. sweet potatoes, peeled and cut crosswise into ¼ inch thick slices
¾ cup parmesan cheese
1 cup heavy whipping cream
½ tsp sea salt or to taste
¼ tsp cracked black pepper or to taste
⅛ tsp cayenne or to taste
2 cups roasted sweet onions (cut onions into small wedges, toss with a little olive oil, salt and pepper. Cook at 400 degrees in the oven until tender and have a little color to them.)

Method: pre-heat oven to 400 degrees. Butter a small baking dish with 1 tbsp. butter. Arrange a third of the sweet potatoes, overlapping slightly, in the dish. Sprinkle with parmesan cheese and roasted onions. Repeat with 2 more layers of sweet potatoes, cheese and onions. In a small bowl, combine cream, salt, pepper and cayenne. Pour over potatoes. Dot with remaining 1tbsp butter. Cover dish with foil and bake 30-35 minutes. Remove foil and continue baking until sweet potatoes are tender and top is browned, about 20-25 minutes.