***Sweet Potato Gratin***

Ingredients

2 cups heavy cream

¼ cup maple syrup

2 tablespoons light brown sugar

1 ¼ teaspoon ground cinnamon

¼ teaspoon ground clove

¼ teaspoon ground nutmeg

4 large sweet potatoes, peeled and thinly sliced (1/8-inch thick) on a mandoline

Salt and freshly ground pepper

2 tablespoons finely chopped fresh chives

1. Preheat oven to 375 degrees.

2. Whisk together the cream, maple syrup, brown sugar, cinnamon, clove and nutmeg in a large bowl. Add the potatoes and toss to coat in the mixture, season with salt and pepper.

3. Butter a 10 x 10 x 2-inch baking dish, arrange the potatoes in an even layers to the top (making 8 to 10 layers). Pour any remaining liquid from the bowl over the top. Press down on the layers to totally submerge in the cream mixture.

4. Cover and bake for 30 minutes, remove cover and continue baking for 30-45 minutes, or until the cream has been absorbed, the potatoes are cooked through, and the top is toasty and browned. Remove from the oven and let rest for at least 15 minutes before slicing. Garnish with chopped chives.