

Frugal Foodie: Rustic Potato Summer Gratin

Growing up I associated the word "gratin" with a dish smothered in so much cheese and creamy goo that the vegetables lying beneath were barely detectable. I later learned that gratin simply means a casserole with a browned or crusted topping ... usually from a generous sprinkling of breadcrumbs or cheese. With that more loosely defined definition, this fresh and hearty dish seems to fit its given name of Rustic Potato Summer Gratin. However, rather than breadcrumbs or cheese, it is topped simply with a final layer of fresh herb-seasoned potatoes that are browned to a delicious potato chip-like crisp. This style allows it to remain dairy-free, vegan, soy-free, nut-free, and gluten-free with ease! I added the word "summer" into the title, as this is a particularly seasonal dish, made with semi-local potatoes (yes, it is potato season!), tomatoes, garlic, and fresh-from-the-windowsill herbs. See [One Frugal Foodie](#) for the recipe.