

Ingredients

Prep time: 15 minutes

Total time: 1 hour and 15 minutes

Servings: 12

9 thin slices bacon, cooked until crispy and cut each slice into fourths

2 pounds medium Yukon potatoes (*need to be small enough to fit into muffin tins*)

1 1/2 cups heavy cream

1 teaspoon kosher salt

1/2 teaspoon freshly ground black pepper

1/4 teaspoon dried thyme

1/4 teaspoon freshly grated nutmeg

Salted butter, at room temperature
(*for greasing muffin tin*)

8 ounces shredded gruyere

1/4 cup plus 2 tablespoons Woodhill Cottage Tomato Jam, divided

Garnish: chives

Instructions

Peel and slice potatoes into 1/8" inch thick slices—make sure rounds are small enough to fit into muffin tins. (You will need 84 potato slices for 7 rounds per stack). Combine sliced potatoes with cream, salt, pepper, thyme, and nutmeg in a medium saucepan and bring to a simmer. Cook for 3-4 minutes, stirring gently, until the cream begins to thicken. Remove from the heat and cool slightly.

Lightly grease each muffin tin with the butter. Once the potatoes are cool enough to handle, place 1 potato slice in the bottom of each muffin tin. Top each with a small pinch of cheese and a second potato slice. Top with a bacon quarter, then add another slice of potato and 1/2teaspoon of Tomato Jam. Repeat layers 2 more times so you've got 7 potato layers, 3 bacon and 3 cheese and 2 Tomato Jam layers. Top each with a drizzle of the cream sauce and loosely cover the muffin tin with aluminum foil.

Bake at 350 degrees F for 40 minutes or until they are knife tender. Remove foil and use 2 knives to neaten up the potato stacks; they may have slid slightly. Top each stack with 1 tablespoon of additional cheese and return to the oven. Arrange the baking rack in the center of the oven and broil 2 to 3 minutes until golden and bubbly. Allow stacks to cool in the pan for 5-10 minutes before serving. Use a spoon to carefully scoop them out. Garnish each with 1/2 teaspoon Tomato Jam and chopped chives, if desired.

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