

**BOOK CLIFF AU GRATIN SWEET  
POTATOES WITH A PECAN-  
MARSHMALLOW TOPPING**  
From the Kitchen at Kessler Canyon

**Serves: 8**

**Chef Leonard McNab (970)-283-1145** 

**FOR THE POTATO AU GRATIN...**

12 Medium Sized Sweet Potatoes.  
Peeled and Sliced thin on a mandolin.  
2 Cups Heavy Cream  
3/4 Cup Milk  
2 Teaspoons Salt  
1 Teaspoon Pepper  
1/4 Teaspoon Nutmeg  
1/4 Teaspoon Cinnamon

**FOR THE TOPPING...**

1 Cup Toasted Pecan Pieces  
1 Cup Miniature Marshmallows  
3/4 Cup Butter. At room Temperature  
3/4 Cup Brown Sugar  
3/4 Cup All-Purpose Flour  
1/4 Teaspoon Cinnamon  
1/4 Teaspoon Salt



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1. In a large saucepan combine milk, cream, nutmeg, cinnamon, salt, and pepper. Gently fold in sweet potatoes. Bring to a simmer and allow sauce to thicken.
2. Preheat oven to 350 degrees F.
3. Butter a 3-quart baking dish.
4. Combine all the ingredients for the topping.
5. Transfer the potato mixture to the baking dish and sprinkle with the topping.
6. Bake until the potatoes are cooked through, about 35 to 45 minutes.

