

Scalloped Potatoes

Servings: 6

Source: New Best Cookbook p.193

Ingredients

- 2 Unsalted Butter
- 1 Medium Onion, Minced
- 2 Medium Garlic Cloves, Minced Or Pressed
- 1 Chopped Fresh Thyme Leaves
- 1¼ teaspoons Salt
- ¼ teaspoon Ground Black Pepper
- 2½ lbs. Russet Potatoes, Peeled And Sliced ⅛" Thick
- 1 cup Low-Sodium Chicken Broth
- 1 cup Heavy Cream
- 2 Bay Leaves
- 4 oz Cheddar Cheese, Shredded

Method

1. Adjust oven rack to middle position and heat the oven to 425°F.
2. Melt the butter in a dutch oven over medium-high heat. When the foaming subsides, add the onion and cook, stirring occasionally, until soft and lightly browned, about 4 minutes.
3. Add garlic, thyme, salt and pepper and cook until fragrant, about 30 seconds. Add the potatoes, broth, cream, and bay leaves and bring to a simmer. Cover, reduce the heat to medium-low and simmer until the potatoes are almost tender (a paring knife can be slipped into and out of a potato slice with some resistance), about 10 minutes. Discard the bay leaves.
4. Transfer the mixture to an 8-inch square baking dish (or other 1½ quart gratin dish). Sprinkle evenly with the cheese. Bake until the cream is bubbling around the edges and the top is golden brown, about 15 minutes. Cool 10 minutes before serving.

Variation

Scalloped Potatoes with Chipotle Chile and Smoked cheddar Cheese

Follow the recipe for Scalloped Potatoes, adding 1 large chipotle chile in adobo sauce, minced (about 1½ tbsp), along with the garlic and substituting smoked cheddar cheese for the regular cheddar.