

SCALLOPED POTATOES

Ingredients needed:

- 1 teaspoon unsalted butter
- 3 cups heavy cream
- 2 $\frac{3}{4}$ pounds Idaho potatoes, peeled and cut into 1/4-inch slices
- 1 $\frac{1}{4}$ teaspoons salt
- $\frac{3}{4}$ teaspoon freshly ground black pepper
- 6 ounces Swiss cheese, grated

Preheat the oven to 400°F.

Lightly grease a 1½ - quart baking dish with the butter and set aside. Place the cream in a large saucepan and bring to a simmer over medium-high heat. Add the salt and pepper, and stir well. Add the potatoes, adding more cream, if necessary, to completely cover the potatoes. Lower the heat to medium-low and simmer until the potatoes are barely fork tender, about 10 to 12 minutes. Remove from the heat.

With a large spoon, transfer 1/3 of the potatoes with some of the cream to the prepared dish, forming an even layer on the bottom. Top with 1/3 of the cheese, and continue layering the potatoes and cheese, ending with cheese on top. Place on a baking sheet and bake until golden brown and bubbly, about 30 minutes.

Remove from the oven and let sit for 5 minutes. Serve hot.

Yield: 4 servings

Submitted By: Ronny Jackson