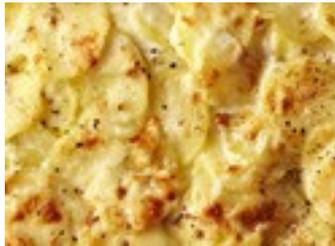




Scalloped Potatoes Au 'Gratin (with cheese)



Ingredients

2 Tablespoons unsalted butter, plus more for greasing pan
3 Tablespoons all-purpose flour
1 1/2 cup whole milk
1/4 teaspoon ground nutmeg (optional)
1 teaspoon salt
1/2 teaspoon ground pepper
4 ounces shredded cheese, American/Cheddar/Gruyere or a combination – your preference
2 pound potatoes, peeled, sliced about 1/8" thick
6 ounces ham, diced (optional)

Instructions

Preheat oven to 350 deg F.

In large saucepan, melt the butter over medium heat. Stir in flour and cook for about 1 minute. Whisk in about 1 cup milk and cook, stirring or whisking until thickened. Add another 1/2 cup milk and cook, until thickened and smooth (about 3 minutes). Stir constantly to avoid scorching.

Add the nutmeg if using; add the salt and pepper. Stir. Add half the cheese and cook gently until cheese is melted and sauce is smooth.

Grease an 8" square baking dish with butter (or equivalent size dish). Arrange half of the potatoes on the bottom. Layer in half of the creamed mixture. If using ham, sprinkle over now. Add the remaining potatoes and remaining creamed mixture.

Cover and bake for 45 minutes. Test the potatoes for tenderness with a knife. Leave the cover off, add the remaining cheese and bake an additional 20 minutes until the top is browned. Cool slightly until ready to serve.

NOTES FROM THE CHEF:

I often add thin sliced sweet onions and often some sliced green tops of spring onions for color.

I often add some diced jarred pimento peppers for color and a little added flavor.

The ham is a nice flavor but not necessary. If you want the pork flavor fry some bacon, crisp, crumble and added to the potatoes in the dish or on top as a garnish.

To make scalloped potatoes without the au 'gratin just leave out the cheese.

This recipe may be doubled or cut in half. Just make sure you make enough!

PLEASE ENJOY! Any time of the year. They just might be one of your comfort foods too! 😊

Recipe by: Granni K