



# Tastes of the Season

## Scalloped Potatoes

### INGREDIENTS:

- 4 lbs Yukon gold potatoes
- 1 ½ tsp fine sea salt
- 1 cup whole milk
- 1 cup heavy cream
- 3 tablespoons unsalted butter
- 7 oz parmesan cheese, grated (about 2 ½ cups)

### DIRECTIONS:

Put a rack in the middle of oven and pre-heat to 350 degrees. Peel potatoes and cut into 1/8 inch thick slices with a mandoline or a sharp knife. Spread slices on a sheet pan and sprinkle with salt. Stir together cream and milk.

Dot bottom of a 13 by 9 inch baking dish with 1 ½ tablespoons butter and pour in 1/3 cup cream mixture. Divide potatoes into 5 piles (don't rinse or dry them). Layer potatoes in baking dish, one pile per layer, drizzling 1/3 cup cream mixture and sprinkling one quarter of cheese over each layer. Drizzle remaining cream mixture over final layer of potatoes and dot with remaining butter. Bake, uncovered until potatoes are very tender and top is browned, about 2 hours. Let stand at room temperature for 10 minutes before serving.



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