
KITCHEN CONNAISSEUR

Classic Scalloped Potatoes



A perfect accompaniment to ham! Ideal with turkey, chicken, roast beef or steak and yes FISH! This recipe for classic scalloped potatoes is made with just cream and potatoes. We would all be hard-pressed to think of another dish that pairs comfort and elegance quite so perfectly. Here's how to make this classic dish for your next dinner party and below are some variations to enhance this traditional recipe.

Choose a starchy variety of potatoes because during the cooking process the starch helps thicken the cream sauce. Russet potatoes have the most starch and make the creamiest sauce. Yukon golds are a good second choice.

Most recipes list potatoes in pounds because the volume of a cup measurement varies with how the potato is cut, shredded or diced. Also, potatoes come in various sizes so it is not an exact science to specify the number of potatoes to use. If there is a scale at the grocery store it's a good idea to weigh the potatoes. If they are in a restaurant pack or bag that says 50 count that would mean that each potato is 1 pound. However, at the grocery store they are usually random sizes, so a general rule of thumb for is:

1-pound equals to 3 to 4 medium White potatoes

1-pound equals 7-9 Red Potatoes

1-pound equals 12-15 Mini potatoes

Cut the potatoes to between 1/8- and 1/4-inch-thick. A mandolin makes this very quick and easy, but you can also do this with a sharp chef's knife. Just make sure your slices are all roughly the same size so they cook at the same rate.

Prep Time: 30 minutes **Cooking time:** 60 minutes **Yield:** Serves 6-8

ingredients

2 Cups	Cream, whole milk, or a mix
2 tsp	<u>Tuscan Herb Blend</u>
To Taste	Salt - preferably fleur de sel
To Taste	Pepper - black, freshly ground
2 - 1/2 pounds	Russet or Yukon Gold potatoes
2 Tbsp	Butter- cubed

instructions

1. Preheat the oven to 375°F: Grease a 2-quart baking dish (inside measurements @ 8"x8"x 2-1/2") with butter or nonstick spray.
2. Peel the potatoes and remove any blemishes. Thinly slice them into rounds roughly 1/8 to 1/4 inch thick.
3. On the stove, in a pot on, medium-low, combine the cream, Tuscan herbs, salt and pepper. Warm the mixture but avoid boiling because the high temperature will split the cream and spoil the texture of the sauce. About 5 minutes.
4. Layer the potatoes in the baking dish. Pour the cream mixture over the top, stopping just below the top layer of potatoes. Depending on the size of your dish, you may have a little cream left over. Evenly disperse the butter over the top.
5. Cover the dish with a lid or aluminum foil. Place it in the preheated oven, on the lower rack - center. Bake for 50 to 60 minutes. Rotate the pan once during baking so the dish cooks evenly. When done, the dish should no longer jiggle when moved, the potatoes should easily pierce with a knife all the way to the bottom, and the top will be browned.
6. Place the potatoes on a cooling rack and cool at least 10 minutes. This gives the casserole time to finish setting, which will make it easier to serve.

Variations!

Potatoes gratin: Add 1 1/2 cups grated cheese to the recipe; sprinkle 1 cup of cheese between the layers of potatoes and sprinkle the top with the remaining 1/2 cup.

With Onion: Thinly slice one medium size cooking onion in rings. Spread a layer of onion between each layer of potatoes.

Scalloped potatoes for a crowd: You can use 4 pounds of potatoes and cook them in a 9x13-inch baking dish. Add just enough cream to come to just under the top layers of potatoes (roughly 4 cups)