



Scalloped Potatoes



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Introduction

Scalloped potatoes are a classic comfort food that elevates any meal. This creamy, cheesy dish, layered with thinly sliced potatoes, is perfect for gatherings, Sunday dinners, or a cozy night in. With simple ingredients and easy preparation, scalloped potatoes make for a delicious side dish that everyone will love.

Detailed Ingredients with measures

Potatoes: 4 large russet potatoes, peeled and thinly sliced

Butter: 4 tablespoons

Onion: 1 medium onion, finely chopped

Flour: 1/4 cup

Milk: 2 cups

Cheddar cheese: 2 cups, grated

Salt: 1 teaspoon

Black pepper: 1/2 teaspoon

Paprika: 1/2 teaspoon

Prep Time

Preparation time for this dish is approximately 20 minutes.

Cook Time, Total Time, Yield

Cook time is around 1 hour. The total time for this recipe, including prep and cook time, is about 1 hour and 20 minutes. This recipe yields about

6 servings, making it ideal for family meals or gatherings.



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Detailed Directions and Instructions

Step 1: Preheat the Oven

Preheat your oven to 350°F (175°C).

Step 2: Prepare Your Baking Dish

Grease a 2-quart baking dish with butter or cooking spray.

Step 3: Slice the Potatoes

Thinly slice the potatoes using a mandolin or a sharp knife, ensuring even thickness for uniform cooking.

Step 4: Begin Layering

Place a layer of sliced potatoes at the bottom of the greased baking dish.

Step 5: Add the Sauce

In a bowl, mix together the cream, milk, salt, pepper, and garlic powder. Pour a portion of the sauce over the first layer of potatoes.

Step 6: Continue Layering

Add another layer of sliced potatoes, followed by more sauce. Repeat the layering process until all potatoes and sauce are used, finishing with sauce on top.

See also No-Bake Lemon Cheesecake

Step 7: Add Cheese

Sprinkle shredded cheese evenly over the top layer of sauce.

Step 8: Bake the Dish

Cover the baking dish with aluminum foil and bake for 45 minutes. Afterwards, remove the foil and bake for an additional 15-20 minutes or until the cheese is golden and bubbly.

Step 9: Let it Set

Allow the scalloped potatoes to cool for about 10 minutes before serving.

Notes

Note 1: Potatoes to Use

For best results, use starchy potatoes like Russets for a creamy texture.

Note 2: Cheese Variations

Feel free to experiment with different types of cheese, such as cheddar, Gruyère, or mozzarella, for varied flavors.

Note 3: Storage

Leftover scalloped potatoes can be stored in an airtight container in the refrigerator for up to 3 days.

Note 4: Make Ahead

You can prepare scalloped potatoes a day ahead, just cover and

refrigerate before baking. Just add a few extra minutes to the baking time if baking from cold.



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Cook techniques

Layering Potatoes

Creating layers of potatoes helps in evenly distributing flavors and ensuring that each slice is infused with the creamy goodness of the sauce.

Making the Cream Sauce

A well-prepared cream sauce, comprised of butter, flour, milk, and seasonings, adds richness and binds the ingredients together in scalloped potatoes.

Baking

Baking at the right temperature ensures that the potatoes cook through and the top becomes golden and bubbly.

Using Cheese

Incorporating cheese into the layers provides a flavorful depth and contributes to a creamy texture.

Resting the Dish

Allowing scalloped potatoes to rest after baking helps the dish set, making it easier to serve and enhancing the flavors.

See also [Beef Nacho Sloppy Joes](#)

FAQ

Can I use other types of cheese in scalloped potatoes?

Yes, you can experiment with different cheeses such as cheddar, Gruyere, or even feta for varying flavors.

How do I make scalloped potatoes ahead of time?

You can prepare the layers and cream sauce in advance and assemble the dish, then bake it on the day you plan to serve.

Can I use sweet potatoes instead of regular potatoes?

Yes, sweet potatoes can be used for a unique flavor and a nutritional twist on traditional scalloped potatoes.

How do I know when scalloped potatoes are done?

Scalloped potatoes are done when they are tender when pierced with a fork and the top is golden brown and bubbly.

Can I freeze leftover scalloped potatoes?

Yes, scalloped potatoes can be frozen, though the texture may change slightly upon reheating. It's best to reheat them in the oven for even warmth.



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Conclusion

The scalloped potatoes recipe offers a deliciously creamy and cheesy dish that is perfect as a side for various meals. Its rich texture and flavor make it a favorite in many households. Whether served at a holiday gathering or a cozy family dinner, this dish is sure to impress and satisfy.

More recipes suggestions and combination

Cheesy Garlic Mashed Potatoes

Combine creamy mashed potatoes with roasted garlic and a blend of your favorite cheeses for a rich and flavorful twist.

Herb Roasted Potatoes

Toss baby potatoes with olive oil, rosemary, and thyme, then roast until golden and crispy for a fragrant side dish.

Potato Gratin with Leeks

Layer thinly sliced potatoes with sautéed leeks and a creamy sauce for a deliciously different take on scalloped potatoes.

See also [Peanut Butter Crunch Bars](#)

Spinach and Feta Stuffed Potatoes

Bake whole potatoes, then scoop out and mix the insides with spinach, feta, and herbs for a Mediterranean-inspired dish.

Loaded Baked Potato Casserole

Mix scalloped potatoes with bacon, cheese, and green onions for a casserole that combines all your favorite baked potato toppings.



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