



# 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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