

Scalloped Potatoes

INGREDIENTS

2 tablespoons butter
~4 shallots, halved and sliced thin
~3 cups half and half cream
4 sprigs fresh thyme and 2 bay leaves in cheese cloth (bouquet garni)
2 teaspoons table salt
1/2 teaspoon ground black pepper
4 pounds russet potatoes, peeled and cut into 1/8-inch-thick slices
1 to 2 cups shredded cheddar cheese

METHOD

1. Preheat oven to 350 degrees.
2. Melt butter in large pot and add shallots. Sauté over medium heat until soft (~5 minutes).
3. Add bouquet garni, potatoes, salt and pepper, and pour in enough cream to just cover (some potato may stick out at first, but then settle as they soften). Bring to a simmer, and cook at a light simmer, covered, until potatoes are almost tender (~15 minutes).
4. Remove bouquet garni, transfer potato mixture to a baking dish and sprinkle with cheese. Bake until top is golden brown, and cream has thickened (at least 20 minutes, probably longer to reduce liquid level). You may need to put a foil lined baking pan underneath to catch drips if the baking dish is quite full.
5. Allow to cool for a few minutes before serving.