

CHEESY SCALLOPED POTATOES

SERVES 8–10

Combine mozzarella and gruyère cheeses.

In a pot of boiling water, blanch potatoes for 3 min. Drain. Spread on paper towel, cover with a paper towel, and let dry.

In a medium to large pan, melt 3 tbsp butter over low heat. Add flour. Whisk continuously until blended well, approx 1 min. Slowly add milk, half and half, and heavy cream, whisking constantly. Increase heat to medium-high, and when mixture is almost to a boil, reduce heat to low and simmer until mixture thickens, whisking almost constantly.

Butter a casserole (approx 9x13) or a shallow Le Creuset and rub with garlic.

Add half of the potatoes in overlapping rows. Sprinkle with $\frac{1}{4}$ tsp salt, $\frac{1}{4}$ tsp pepper, half the cut-up butter, half the cheese blend, and 2 bay leaves. Add the remaining potatoes. Sprinkle with remaining salt and pepper.

Add white sauce. Top with remaining cut-up butter and bay leaves. Top with remaining cheese mixture, followed by Parmesan. Bake at 425° for 25–30 min, until lightly browned. Let rest 5 min before serving.

DEEDEE'S NOTES:

- Recipe may be prepared earlier in the day or 1–2 days in advance. Cover and chill. Bring to room temperature before baking.
- A mandoline slicer makes easy work of slicing the potatoes.
- Increases well.

INGREDIENTS

*1½ cups shredded mozzarella,
6 oz*

1½ cups shredded gruyère, 6 oz

*3 lbs russet or Yukon Gold
potatoes, peeled and sliced
⅛-in thick*

3 tbsp butter

3 tbsp flour

1 cup milk

1 cup half and half

½ cup heavy cream

*1 clove garlic, peeled and
halved*

4 bay leaves

½ tsp salt

½ tsp pepper

2 tbsp butter, cut into pieces

½ cup shredded Parmesan, 2 oz