



My Best Scalloped Potatoes

1. Best Scalloped Potatoes Recipe

Ingredients:

- 5 - 6 lbs potatoes, peeled and thinly sliced
- salt and pepper
- 2 - 2½ cups whipping cream
- 1 - 2 cups grated cheese, preferably Emmentaler (optional)

Instructions:

1. Preheat oven to 400° F.
2. Grease casserole dish (a larger shallow dish is better than a deep one - there's more crust to enjoy!)
3. Place separated potato slices in the dish in rows, as if you were shingling a roof, by overlapping rows. Once your dish is almost full, push the rows back so that they are almost vertical against the back of the dish. Now keep adding rows of potato slices, pushing back as the dish is filling. (Your rows will almost be vertical in the end.)
4. Sprinkle with salt and freshly ground pepper.
5. Pour whipping cream over the potatoes.
6. Bake, uncovered, for about 60 minutes. Sprinkle with cheese, if using, and continue baking for about another 30 minutes or until potatoes are tender and top is nicely browned.
7. Serves 6 - 8

Hints:

- Sprinkle 1 Tbsp chopped fresh thyme or marjoram.
- You can add 1 sliced red onion to the potatoes if you wish.

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2. Helen's Easy Scalloped Potatoes

1. Layer pan with sliced partly boiled potatoes.
2. Spread grated onion and green pepper on potatoes.
3. Add ½ can of undiluted mushroom soup.
4. Add more sliced potatoes over top.
5. Cover with more grated onions and green pepper.
6. Add the rest of undiluted mushroom soup.
7. Mix another can of mushroom soup with equal amount of milk.
8. Pour over top and bake at 350° F. till done.