

# Scalloped Potatoes

**Yield: Serves 4**

## **Ingredients:**

4 cups thinly sliced potatoes  
3 tablespoons unsalted butter  
3 tablespoons flour  
1 ½ cups milk  
1 ½ teaspoons Kosher salt  
a pinch of cayenne pepper  
1 cup grated cheese (cheddar, gruyere or fontina work well)  
½ cup grated parmesan cheese  
¼ teaspoon paprika  
handful of fresh parsley



- Step 1:** In a small pot melt butter and add flour. Whisk well and cook for a few minutes until the mixture turns light brown and starts to smell nutty. Slowly pour in the milk continuing to whisk vigorously insuring there are no lumps. Season with salt and cayenne pepper.
- Step 2:** Once the mixture bubbles, reduce heat to low and add one cup grated cheese. And stir until cheese is melted.
- Step 3:** **Preheat oven to 350°F.** Spray an 8" X 12" baking dish with olive oil spray and layer in half of the sliced potatoes. Pour half of the cheese sauce over the potatoes. Layer the remaining potatoes, sprinkle chopped parsley and pour the rest of the cheese sauce on top.
- Step 4:** In a small bowl combine the parmesan cheese and paprika. Sprinkle over the top of the potatoes. Bake uncovered for about an hour or until potatoes are fork tender.