

Scalloped Potatoes
From The Cook's Life
Serves 6-8

Use starchy white or yellow potatoes for this recipe, rather than waxy red ones. The starch will help thicken the sauce.

4 large potatoes (about 1½ pounds)

2-2 ½ cups milk

2 cups shredded cheese (I used 1 cup sharp cheddar, ½ cup Swiss and ½ cup Parmesan)

¼ teaspoon salt

Black pepper

Preheat oven to 400 degrees. Grease a large casserole (mine is almost 9 by 13). You can also use a smaller casserole, but you won't have as much surface area for the browned cheese on top.

Peel the potatoes and slice them into thin rounds. Put the potatoes in a large pot. Add milk until most of the potatoes are covered. Add salt and a few grinds of black pepper. Cover with the lid and bring to a gentle boil over medium heat. Reduce the heat and simmer, covered, for about 10 minutes, or until potatoes are almost tender. Lower the heat if the potatoes threaten to boil over.

Use a slotted spoon to move about half the potato slices to the greased casserole dish. Spread them in a single layer – you don't have to be neat. Layer about half the cheese on top. Add the rest of the potatoes, spreading them out as evenly as possible. Pour the hot milk evenly over the potatoes. Sprinkle evenly with the remaining cheese.

Bake for 45 minutes, or until bubbly and the top and edges are browned. Tent the top loosely with foil if it starts to get too brown. Let rest for 10-15 minutes before serving so the sauce can thicken just a bit. Reheats well.