

# SCALLOPED POTATOES

F EASY

Last Modified: 12/20/2014

PREP: 30 Min  
COOK: 1 Hr 20 Min  
OVEN: 350

SUE K'S-VEGETABLE

MAKES 4 SERVINGS

QUA	MEASURE	INGREDIENT	PROCESS
4	Large	Starchy Potatoes (Idaho / Russet)	Thin Sliced
1	Small	Yellow Onion	Fine Diced
3	Tbsp	All Purpose Flour	
1/4	Cup	Unsalted Butter	Melted
1 1/2	Cups	Whole Milk	
1/4	Tsp	Sweet Hungarian Paprika	
1 +/-	Pinches	Kosher Salt	To Taste
1 +/-	Pinches	Fresh Ground Black Pepper	To Taste

## PREPARATION

<b>OPTION</b>	The Paprika here is essentially for color, so use any type (flavor) you like or happen to have on hand.
<b>TOOLS</b>	1) 9" x 13" Glass OR Ceramic Baking Dish 2) Microwave Oven 3) Basting Brush 4) Large Mixing Bowl 6) Mandolin Slicer OR Food Processor
<b>PREP</b>	<b>DISH</b> 1) Finely dice the Yellow Onion and set it aside. 2) Preheat the oven to 350 degrees with a rack just below center.
<b>1</b>	Peel the Potatoes and slice them thinly using either a mandolin slicer or a food processor and set them aside.
<b>FACTOID</b>	To keep the Potato Slices from darkening and turning bitter, place them in a large bowl with enough cold water to cover them, immediately after slicing.
<b>2</b>	Melt the Butter in the microwave on high until the bubbling stops, about 30 seconds. In a 9 inch x 13 inch baking dish sprayed with non-stick cooking spray, add 1/2 of the Sliced Potatoes evenly in the bottom. Brush the top with 1/2 of the Melted Butter, Sprinkle the top generously with Salt and Pepper.
<b>3</b>	Repeat a second layer with the remaining Potatoes.
<b>4</b>	Evenly pour the Milk over the top of the Potatoes. Lightly sprinkle with the Paprika. Cover tightly with aluminum foil and bake it for 45 minutes. Uncover and bake it for an additional 35 minutes or until the Potatoes are done and the top is nicely browned.
<b>SERVE</b>	Serve while hot.