

Side Dish

Scalloped Potatoes

Classic Potato Dishes

Servings: 4

2 1/2 pounds potatoes
2 large onions, finely chopped
2 cloves garlic (optional), crushed
8 ounces lean bacon, diced
3/4 teaspoon dried dill
2 cups milk or light cream
1 tablespoon butter or margarine, melted
1 cup Sharp Cheddar, Gouda or Emmantaler cheese, grated
salt and pepper to taste

II. Preheat oven to 400 degrees.

Slice the potatoes.

Grease a large casserole dish well. Arrange a layer of sliced potatoes in the dish and sprinkle with half the onions. Season lightly

Add a second layer of potatoes, then the rest of the onions, the garlic, if using, the bacon, dill and seasoning; sprinkling evenly. Add a final layer of potatoes, arranging them in an attractive pattern.

Gently heat the milk and pour over the potatoes. Brush the top layer of potatoes with the melted butter and cover.

Bake the potatoes for about 1 hour.

Uncover the potatoes and sprinkle the cheese over the potatoes.

Return the dish, uncovered, to the oven for 30-45 more minutes, until the cheese is well browned on top and the potatoes are tender. Serve immediately while still hot.

Per Serving (excluding unknown items): 271 Calories; 3g Fat (10.5% calories from fat); 7g Protein; 56g Carbohydrate; 6g Dietary Fiber; 8mg Cholesterol; 48mg Sodium. Exchanges: 3 1/2 Grain(Starch); 1 Vegetable; 1/2 Fat.