



Scalloped Potatoes



Ingredients:

- 1 tablespoon butter
- 2 cloves garlic
- 1 tablespoon flour
- 1 cup milk
- 1 teaspoon salt
- ½ teaspoon pepper
- 3 Yukon potatoes, peeled
- 2 tablespoons grated parmesan cheese
- fresh parsley, chopped, for garnish

Method:

1. Preheat oven to 350°F.
2. In a small pot, melt the butter and fry the garlic until it is just starting to brown. Add the flour, salt, and pepper. Whisk until there are no lumps.
3. Slowly drizzle in the milk while constantly whisking to make sure the mixture is smooth.
4. Bring to a boil, and then remove from heat.
5. Slice the potatoes into about ⅛-inch (3 mm) thick slices, and then fan them out in a small baking dish.
6. Pour the sauce on top of the potatoes, and then sprinkle with parmesan.
7. Bake for about 1 hour, until the top is bubbly and golden brown.
8. Sprinkle chopped parsley on top, and then serves.
9. Enjoy!