



## Chef ETL's Scalloped Potatoes

**Servings: 8**

Preparation Time: 15 minutes

*Start to Finish Time: 2 hours 5 minutes*



*Indulge in the irresistible combination of crispy edges, silky potatoes, and cheesy perfection—these scalloped potatoes are a nostalgic delight that leaves you craving more.*

**2 1/2 pounds Russet potatoes, peeled and sliced 1/16 to 1/8 inch thick (see TIPS)**

**3/4 cup Gruyere cheese, grated (2 ounces)**

**3/4 cup Cheddar cheese, grated (2 ounces)**

**3 tablespoons all-purpose flour (Gluten-free flour can be used as an option)**

**salt and pepper, to taste**

**2 tablespoons butter, unsalted, at room temperature, cut into small pieces**

**1 cup chicken broth, low sodium**

**1 cup heavy cream**

*The edges of the top layer of border potatoes are pleasantly crispy. The inner potatoes are silky, cheesy and perfectly cooked. People who eat them usually say, "I haven't had scalloped potatoes in quite some time...these are delicious".*

*TIP: The quickest way to slice the potatoes is in a food processor fitted with an 1/8-inch slicing blade. If the potatoes are too long to fit into the feed tube, halve them crosswise and put them in the feed tube cut-side down so that they sit on a flat surface. If the potato slices discolor as they sit, put them in a bowl and cover with the cream and chicken broth.*

Preheat the oven to 375°F.

Generously butter a 9-by-13-inch (3-quart) baking dish.

Mix together the Gruyere and cheddar cheeses. Put aside 1/2 cup of the mixture.

In a large bowl, toss the potatoes with the saved 1/2 cup of the Gruyere/Cheddar mix & the flour.

Arrange the potatoes in three layers, seasoning generously with salt and pepper and sprinkling the remaining Gruyere/Cheddar mix & the bits of butter between each layer and leaving enough for the top.

Combine the chicken stock and heavy cream and pour over the top.

Bake for about 1-1/2 hours, until the potatoes are tender and golden brown on top.

Let cool for 10 minutes.

*Per Serving (excluding unknown items): 435 Calories; 28g Fat (58.0% calories from fat); 17g Protein; 30g Carbohydrate; 2g Dietary Fiber; 88mg Cholesterol; 328mg Sodium; 2g Total Sugars; 1mcg Vitamin D; 422mg Calcium; 2mg Iron; 685mg Potassium; 343mg Phosphorus. Exchanges: .*

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