

Scalloped Potatoes



Melt butter in pan with lid. Add onion and cook, until soft and lightly browned.

Add garlic, thyme, salt, and pepper cook 30 seconds. Add potatoes, broth, cream, and bay leaves and bring to simmer. Cover, reduce the heat and simmer until potatoes are tender. Discard bay leaves.

Transfer mixture to 1 1/2 quart dish. Sprinkle with cheese. Bake at 450 until top is golden brown

2	Tbsp Butter	1 1/2	Lbs Potatoes peeled & sliced 1/8" thick
1	Medium Onion, minced	1	Cup Chicken Broth
2	Garlic cloves, minced	1	Cup Heavy Cream
1	Tbsp Thyme leaves	2	Bay Leaves
1 1/4	Tsp Salt	4	Oz. Shredded Cheddar Cheese
1/2	Tsp Black Pepper		