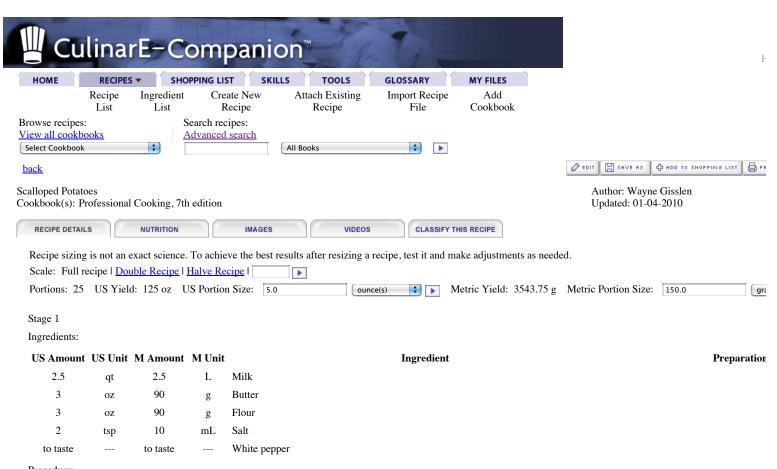
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Procedure:

1. Make a thin white sauce (béchamel) using the ingredients listed (see Here). Keep hot while preparing the potatoes.

Stage 2

Ingredients:

US Amount US Unit M Amount M Unit					Ingredient	Preparation
7.5	1b	3.402	ka	Potatoes		

Procedure:

- 2. Peel and eye the potatoes. Cut into slices 1/8 in. (3 mm) thick.
- 3. Place the potatoes in a buttered baking pan, making several layers.
- 4. Pour in the white sauce. Lift the potatoes slightly so the sauce can run between the layers.
- 5. Cover with foil or greased paper and place in oven at 350°F (175°C) for 30 minutes.
- 6. Uncover and continue to bake until top is lightly browned and potatoes are tender.

Notes:

Unthickened milk may be used instead of a thin white sauce, but the milk is more likely to curdle. The roux helps prevent curdling.

Variations:

Scalloped Potatoes with Onions

Add 1.25 lb (600 g) sliced onions to baking pan with the potatoes.

Scalloped Potatoes with Cheese

Add 1 lb (500 g) shredded cheddar cheese to baking pan with potatoes. Top with additional cheese before browning.

Scalloped Potatoes with Ham

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Add 2.5 lb (1.4 kg) diced ham.

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