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Scalloped Potatoes
Cookbook(s): Professional Cooking, 7th edition

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Updated: 01-04-2010

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Recipe sizing is not an exact science. To achieve the best results after resizing a recipe, test it and make adjustments as needed.

Scale: Full recipe | [Double Recipe](#) | [Halve Recipe](#) |

Portions: 25 US Yield: 125 oz US Portion Size: Metric Yield: 3543.75 g Metric Portion Size:

Stage 1

Ingredients:

US Amount	US Unit	M Amount	M Unit	Ingredient	Preparation
2.5	qt	2.5	L	Milk	
3	oz	90	g	Butter	
3	oz	90	g	Flour	
2	tsp	10	mL	Salt	
to taste	---	to taste	---	White pepper	

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	lb	3.402	kg	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

Add 2.5 lb (1.4 kg) diced ham.

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