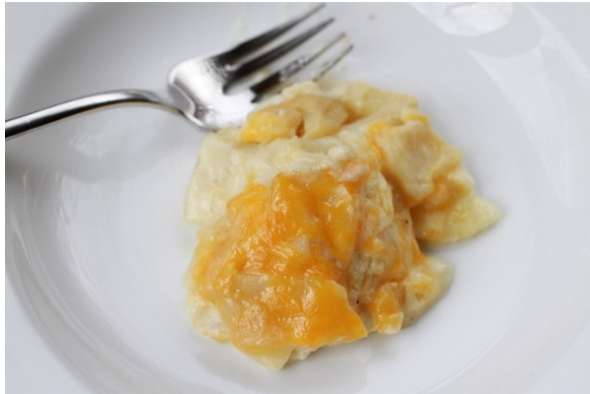


Scalloped Potatoes



- 2 tablespoons unsalted butter
- 1 small onion , minced
- 2 medium cloves garlic , minced (about 2 teaspoons)
- 3 cups heavy cream
- 1 cup whole milk
- 4 sprigs fresh thyme
- 2 bay leaves
- 2 teaspoons table salt
- 1/2 teaspoon ground black pepper
- 4 pounds russet potatoes , peeled and cut into 1/8-inch-thick slices
- 1 cup shredded cheddar cheese (about 4 ounces)

Heat oven to 350° F. In a heavy saucepan over medium heat, melt the butter. Stir in the onion and cook, stirring occasionally, until onions are softened. Add garlic and saute for half a minute. Stir in cream, milk, thyme, bay leaves, salt, and pepper. Stir in potatoes.

Cover and bring to a gentle simmer. Cook for 15 minutes, or until a knife slips in and out of the potatoes fairly easily. Remove bay leaves and discard. Transfer potatoes to a 9x13 inch baking dish, and sprinkle with cheese. Bake for 20 minutes, or until sauce is bubbly and thickened. Cool for a few minutes before serving.

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