

Scalloped Potatoes and Onions

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Scalloped potatoes are the perfect side dish to a hearty winter meal whether you are serving Thanksgiving Dinner or entertaining your spouse and children. Thin sliced potatoes are baked in a creamy roux until they are bubbling and golden brown. The addition of chopped onions that slowly caramelize as the potatoes cook makes this Scalloped Potatoes and Onions dish unforgettable.

Ingredients:

5 large potatoes
1 medium onion, chopped
3 tbsp. butter
¼ c. flour
1 ¾ c. chicken broth
2 Tbsp mayonnaise
¾ tsp salt
1/8 tsp pepper
paprika (to taste)

Directions:

1. Grease a large 2 ½ quart baking dish and set aside. Preheat oven to 325 degrees F.
2. Peel and slice potatoes into thin slices using a mandolin or sharp knife.
3. Layer potatoes and onions into baking dish and set aside.
4. In large saucepan, melt butter; stir in flour whisking until smooth. Slowly add broth, mayonnaise, salt, pepper, and paprika, stirring constantly. Simmer for two minutes or until thick and bubbly.
5. Pour broth over potatoes and sprinkle with remaining paprika.
6. Cover and bake for 2 hours or until tender. Serve immediately.

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