

Scalloped Potatoes



What kid doesn't love creamy cheese sauce and potatoes? This is a great way to use local potatoes, onions, and milk.

Ingredients for 50 servings:

- 4 lb 2 oz whole peeled and sliced Yukon Gold potatoes
- 2 oz sliced onions
- 8 oz butter
- 5 oz whole wheat flour
- 2 qt 3 cup milk
- 1 tsp salt
- 1/2 tsp ground pepper
- 1/2 tsp nutmeg
- 1 Tb garlic powder
- 1 Tb Italian seasoning
- 2 1/2 cups low-fat cheddar cheese

25 servings:

- 2 lb 1 oz whole peeled and sliced Yukon Gold potatoes
- 1 oz sliced onions
- 4 oz butter
- 2.5 oz whole wheat flour
- 5 1/2 cups milk
- 1/2 tsp salt
- 1/4 tsp ground pepper
- 1/4 tsp nutmeg
- 1 1/2 tsp garlic powder
- 1/2 Tb Italian seasoning
- 1 1/4 cups low-fat cheddar cheese

Directions:

1. Preheat oven (conventional oven to 350 °F, and 325 °F for convection)
2. Place sliced potatoes and onions in hotel pan sprayed with oil
3. Heat butter in skillet over medium heat
4. Add butter and cook to make a roux (cook for about 1 minute)
5. Gradually pour in milk and whisk to combine
6. Whisk in salt, pepper, nutmeg, garlic and Italian seasoning
7. Cook uncovered over medium heat for 5–10 minutes until sauce begins to simmer, stirring occasionally
8. Simmer for 1 minute
9. Pour 2 qt 1 1/2 cups (about 5 lb) sauce over potatoes in hotel pan, spreading evenly (50 servings makes 2 pans, 25 serving 1 pan)
10. Sprinkle cheese over pan(s)
11. Bake (45-60 minutes in conventional oven, or 35-45 minutes in convection oven)

