

# Scalloped Potatoes

4 lb. Yukon Gold potatoes,  
thinly sliced

1/4 cup butter, divided

3 cloves garlic, minced

1/4 cup all-purpose flour

2 cups milk

1 cup chicken broth

2 cups Gruyère cheese, divided

1 tbsp. Kosher salt

2 tsp. freshly ground pepper

1 onion, very thinly sliced

1 cup freshly grated Parmesan  
cheese, divided

2 tbsp. fresh thyme leaves



1. Preheat oven to 375°F. Place sliced potatoes in a bowl of salted water.
2. Melt butter in a saucepan over medium heat; add garlic and cook 1 minute. Whisk in flour, and cook 2 minutes or until foamy. Gradually stir in milk, and cook 5 minutes stirring until mixture begins to thicken. Whisk in chicken broth and continue cooking until thickened. Add 1 cup Gruyère cheese and stir until melted. Stir in salt and pepper.
3. Drain potatoes, and pat dry with paper towels. Layer half of potatoes in the bottom of a greased large oval baking dish. Top with half of onion and half of cheese sauce. Sprinkle with cup Gruyère cheese, cup Parmesan cheese, and 1 tbsp. thyme leaves. Repeat layers once.
4. Bake about 1 hour, or until potatoes are tender when pierced with a knife, shielding with foil if necessary to prevent overbrowning.

