



# Chef Bruce's Scalloped Potatoes

I love scalloped potatoes, redolent of garlic, loaded with cheese they are the epitome of special occasion cooking.

- 1/4-cup butter
- 3 cloves garlic minced
- 1 leek, white only, thinly sliced (save the greens for stock)
- 1 tsp. fresh thyme, leaves only finely chopped
- 3/4 tsp. salt
- 1/2 tsp. freshly ground black pepper
- 1/4 tsp. grated nutmeg
- 2 1/2 cups whipping cream
- 6 Yukon Gold potatoes
- 1 cup grated sharp cheese (cheddar, asiago, aged gouda)

Peel and thinly slice the potatoes.

In a pan, sweat the garlic & leeks in the butter for 2 minutes until soft & aromatic.

Place in a large bowl with the potatoes. Add the cream, cheese & seasonings to the bowl & toss to coat the potatoes.

Layer one-third of the potatoes in a buttered 8-inch square glass baking dish or casserole. Pour any remaining cream over the top.

Pre-heat the oven to 350 degrees.

Cover and bake for 1 hour. Uncover and bake the potatoes until lightly browned and the potatoes are tender, about 30 minutes longer. Let stand for 5 minutes before serving.

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