

# Scalloped Potatoes

## Ingredients

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- 1 T Butter
- 2 clv Garlic
- 1 T Flour
- 1 c Milk
- 1 t Salt
- 1/2 t Ground Black Pepper
- 3 Yukon Gold Potatoes (peeled)
- 2 T Parmesan (grated)
- 1 T Parsley (chopped)

## Instructions

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- 1.Preheat oven to 350Â°F. In a small pot, melt the butter and fry the garlic until itâ€™s just starting to brown. Add the flour, salt and pepper. Whisk until there are no lumps.
- 2.Slowly drizzle in the milk while constantly whisking to make sure the mixture is smooth. Bring to a boil, then remove from heat.
- 3.Slice the potatoes into about 1/2-inch thick slices, then fan them out in a small baking dish. Pour the sauce on top of the potatoes, then sprinkle with parmesan.
- 4.Bake for about 1 hour, until the top is bubbly and golden brown. Sprinkle chopped parsley on top, then serve.

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