



## Scalloped Potatoes

<b>Prep Time:</b>	20 min	<b>Level:</b>	<b>Serves:</b>
<b>Inactive Prep Time:</b>	5 min	Intermediate	6 servings
<b>Cook Time:</b>	40 min		



1 teaspoon unsalted butter  
 4 cups heavy cream  
 2 teaspoons salt, divided  
 1 teaspoon freshly ground black pepper  
 3 to 3 1/4 pounds Idaho potatoes, peeled and cut into 1/4-inch slices  
 8 ounces Swiss cheese, grated

Preheat the oven to 400 degrees F. Lightly grease a 2-quart baking dish with the butter and set aside.

Place the cream in a large saucepan and bring to a simmer over medium-high heat. Add 1 teaspoon of the salt and the pepper, and stir well. Add the potatoes, adding more cream if necessary to completely cover the potatoes. Lower the heat to medium-low and simmer until the potatoes are barely fork tender, about 10 to 12 minutes. Remove from the heat.

With a large spoon, transfer 1/3 of the potatoes with some of the cream to the prepared dish, forming an even layer on the bottom. Top with 1/3 of the cheese, and continue layering the potatoes and cheese, ending with cheese on top. Place on a baking sheet and roast until golden brown and bubbly, about 30 minutes.

Remove from the oven and let sit for 5 minutes. Serve hot.