



# Linda's Killer Scalloped Potatoes

The most important ingredient in this recipe is heavy whipping cream. Great scalloped potatoes must have both a slightly crunchy top and a truly creamy texture inside, this can only be achieved with heavy cream. Do not substitute milk or half and half. Also, there is something about leaving the potato skins on that deepens the potato flavor. Use organic ingredients whenever possible.

## Ingredients:

6-7 large russet potatoes – skin on (optional), sliced wafer thin (a mandolin is a must)  
2 cups imported Gruyere cheese, grated  
1½ cups imported Cave Aged Gruyere, grated  
1½ pints heavy whipping cream  
1/3 stick butter, plus more to coat baking dish  
Kosher salt and freshly ground white pepper  
fresh thyme (optional)  
3 cloves garlic, minced

## Directions:

Preheat oven to 350°  
Butter a 9 x 12 baking dish.  
Sprinkle the garlic in the bottom of the pan.  
Using a mandolin, slice potatoes, *as you go*, layer by layer (try to do 5-6 layers).  
Start layering potatoes. After each layer sprinkle a little Gruyere cheese mixture, some pepper and a touch of salt, and small sprinkles of thyme leaves (first layer only, less is more)  
Pour a little cream over each layer.  
Continue for 5-6 layers  
Pour one pint of heavy cream over-jiggle into potatoes-add more as needed.  
Top with generous amounts of Gruyere.  
Dot all over with bits of butter.  
Cover with aluminum foil.  
Bake at 350° for 45 minutes.  
Uncover and continue to bake for 20-25 minutes more, or until top is browned, don't rush.  
Important: let rest, for at least 15-20 minutes before serving, to set.