



SCALLOPED POTATOES

EQUIPMENT:

SMALL SAUCE POT
MANDOLIN SCILER
MEDIUM CASSEROLE DISH

INGREDIENTS:

16 FL. OZ. WHOLE MILK
1 SMALL DICED ONION

6 MEDIUM RUSSET POTATOES
4 OZ. HHF BASIL PESTO
GRATED PARMESAN CHEESE
SALT AND PEPPER

METHOD:

FIRST

IN A SMALL SAUCE PAN, SAUTE THE ONIONS IN THE BUTTER UNTIL TRANSLUCENT. ADD THE MILK AND BRING TO A SIMMER. TAKE OFF THE HEAT AND SEASON WITH SALT AND PEPPER.

SECOND

USING A MANDOLIN AND A TOWEL OR KEVLAR GLOVE TO PROTECT YOUR HAND, SLICE THE POTATOES IN A 1/16 TO 1/8 IN THICKNESS.

THIRD

LADLE ENOUGH MILK INTO THE CASSEROLE DISH TO COAT THE BOTTOM. LAYER THE POTATOES IN ROWS WITH EACH POTATO OVERLAPPING THE PREVIOUS BY 1/2 IN. ONCE A LAYER IS DONE, SPREAD A THIN LAYER OF PESTO OVER THE POTATOES. LADLE MORE MILK OVER THE POTATOES AND REPEAT THIS PROCESS UNTIL YOU HAVE USED UP ALL OF THE POTATOES.

FOURTH

BEFORE YOU SPREAD THE PESTO ON THE LAST LAYER OF POTATOES, PRESS DOWN ON THE POTATOES. YOU SHOULD SEE THE MILK COME UP THROUGH THE CRACKS AND SIDES. IF YOU DO NOT SEE THIS, YOU NEED TO ADD MORE MILK. FINISH THE LAST LAYER WITH PESTO AND EXTRA GRATED PARMESAN. PLACE IN A PRE-HEATED 350 DEGREE OVEN AND BAKE FOR 45 MINS. ALLOW TO COOL FOR FIFTEEN MINUTES AND SERVE HOT. ENJOY!