

The Creamiest Homemade Scalloped Potatoes - A Classic Side Dish

are where it's at. Thinly sliced potatoes are layered with a



OVEN
375°F

TIME
15 min

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INGREDIENTS

- 2 pounds russet or Yukon Gold potatoes, peeled and thinly sliced
- 2 tablespoons butter
- 3 cloves garlic, minced
- 2 cups heavy cream (or half-and-half for a lighter version)
- 1 teaspoon salt
- 1/2 teaspoon black pepper
- 1/2 teaspoon paprika (optional, for color and depth)
- 1 cup shredded sharp cheddar cheese
- 1/2 cup shredded Parmesan cheese
- 1 teaspoon fresh thyme or 1/2 teaspoon dried thyme

How to Make Scalloped Potatoes (Step-by-Step):

1. Preheat the Oven & Prep the Potatoes:
2. Make the Cream Sauce:
3. Layer the Potatoes & Cheese:
4. Bake Until Golden & Bubbly:
5. Let It Rest & Serve:

Pro Tips for Perfect Scalloped Potatoes:

Use Yukon Gold potatoes for a creamy texture or russet potatoes for a softer, fluffier texture.

Don't slice the potatoes too thick - thin slices help them cook evenly and absorb the sauce.

Grate your own cheese! Pre-shredded cheese has anti-caking agents that prevent smooth melting.

Make it ahead! Assemble the dish a day in advance, refrigerate, and bake when ready.

What to Serve With Scalloped Potatoes:

Roast chicken or turkey - for a cozy, comforting meal.

Steak or pork chops - the rich potatoes complement the savory meat.

Ham - a classic pairing, especially for holiday dinners.

A fresh green salad - to balance the richness.

FAQs (From My Kitchen to Yours):

Why You'll Love This Recipe:

DIRECTIONS

1. **Preheat the Oven & Prep the Potatoes:** Preheat your oven to 375°F (190°C). Grease a 9x13-inch baking dish with butter or cooking spray.
2. Use a sharp knife or mandoline slicer to slice the potatoes 1/8-inch thick-thin slices ensure they cook evenly and soak up all that creamy sauce.
3. **Make the Cream Sauce:** In a small saucepan over medium heat, melt the butter and sauté the garlic for about 30 seconds, until fragrant. Stir in the heavy cream, salt, black pepper, paprika, and thyme. Let it heat for 2-3 minutes, then remove from heat.
4. **Layer the Potatoes & Cheese:** Arrange half of the potato slices in the prepared baking dish. Pour half of the cream mixture over the potatoes and sprinkle with half of the cheddar and Parmesan cheese.
5. Repeat with the remaining potatoes, cream, and cheese, finishing with a thick layer of cheese on top.
6. **Bake Until Golden & Bubbly:** Cover the dish with foil and bake for 45 minutes. Then, uncover and bake for another 30 minutes, or until the top is golden brown and bubbling.
7. **Let It Rest & Serve:** Let the scalloped potatoes sit for 10 minutes before serving-this helps the sauce thicken and makes slicing easier. Garnish with extra thyme for a fresh touch!
8. **Pro Tips for Perfect Scalloped Potatoes:** Use Yukon Gold potatoes for a creamy texture or russet potatoes for a softer, fluffier texture.
9. Don't slice the potatoes too thick - thin slices help them cook evenly and absorb the sauce.

10. Grate your own cheese! Pre-shredded cheese has anti-caking agents that prevent smooth melting.
11. Make it ahead! Assemble the dish a day in advance, refrigerate, and bake when ready.
12. What to Serve With Scalloped Potatoes: This dish pairs perfectly with:
 13. Roast chicken or turkey - for a cozy, comforting meal.
 14. Steak or pork chops - the rich potatoes complement the savory meat.
 15. Ham - a classic pairing, especially for holiday dinners.
 16. A fresh green salad - to balance the richness.
17. FAQs (From My Kitchen to Yours): Q: Can I make scalloped potatoes ahead of time?A: Yes! Assemble the dish, cover, and refrigerate up to 24 hours before baking. Add 10 extra minutes to the bake time if baking straight from the fridge.
18. Q: Can I use milk instead of heavy cream?A: You can, but the sauce won't be as rich. If using milk, add 1 tablespoon of flour to help thicken the sauce.
19. Q: How do I store and reheat leftovers?A: Store in an airtight container in the fridge for up to 4 days. Reheat in the oven at 350°F until warm, or microwave individual portions.
20. Q: Can I add bacon or onions?A: Absolutely! Cooked bacon or caramelized onions add extra depth of flavor.
21. Why You'll Love This Recipe: This Scalloped Potatoes recipe is a creamy, cheesy, crowd-pleasing classic. Whether you're making it for a holiday dinner, family gathering, or just a cozy meal, it's guaranteed to be a hit.
22. Try it out and let me know how it turns out! Did you add extra cheese? A crunchy breadcrumb topping? I'd love to hear your twist on this classic dish. Happy cooking!

More recipes: [ChefManiac.com](https://chefmaniac.com)

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