

The Best Creamy Scalloped Potatoes Recipe: Your New Favorite Holiday Side Dish

Ingredients: What You'll Need



OVEN
375°F

TIME
2 min

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INGREDIENTS

This recipe uses straightforward pantry staples to create maximum flavor. IngredientAmount

DIRECTIONS

1. Steps for the : Recipe
2. Follow these steps for a foolproof and perfectly baked dish of scalloped potatoes.
3. Prep and : Preheat
4. Preheat your oven to
5. 375°F (190°C)
6. Grease a 9x13-inch baking dish generously.
7. Peel and thinly slice the potatoes and onions (aim for 1/8-inch thick slices).
8. Make the : Cream Sauce
9. In a medium saucepan, melt the
10. 3 tablespoons of butter
11. over medium heat.
12. Whisk in the
13. 3 tablespoons of flour
14. and cook, stirring constantly, for 1-2 minutes to create a smooth roux. This cooks out the raw flour taste.
15. Gradually whisk in the
16. 2 cups of whole milk
17. 1 cup of heavy cream
18. until smooth.
19. Continue to cook, stirring frequently, until the mixture thickens and just begins to bubble.
20. Remove from heat and stir in the
21. salt, black pepper, and ground nutmeg
22. . Set aside.
23. Layer the : Casserole

24. of the sliced potatoes in an even layer in the prepared baking dish.
25. Top the potato layer with

SWAPS & NOTES

Creamy, cheesy, and deeply satisfying.

It's a guaranteed crowd-pleaser that appeals to every generation.

Feeds a Crowd: This recipe is designed for a 9x13-inch pan, making it perfect for family gatherings, potlucks, and holidays.

The Texture: The balance of textures is what makes it.

TIPS FOR SUCCESS

Thin Slices are Key: Uniform, thin slices of potato (around 1/8-inch) ensure even cooking.

Use a mandoline slicer for the best results, but be extremely careful.

Don't Overcook the Roux: The roux only needs to cook for a minute or two.

Overcooking it can change the texture and color of your final sauce.

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

Original recipe: <https://chefmaniac.com/the-best-creamy-scalloped-potatoes-recipe-your-new-favorite-holiday-side-dish/>