

Easy & Delicious Cheesy Garlic Scalloped Potato !

Easy & Delicious Cheesy Garlic Scalloped Potato :

Ingredients :

5 lbs Russet potatoes sliced 1/8" thick 2 cups onions chopped small 6 cloves garlic minced 1/4 cup butter (1/2 stick) 1/4 cup flour 1 1/2 cups vegetable broth 1 1/2 cups heavy cream 1 Tbs salt 2 tsp pepper 2 tsp Slap Ya Mama seasoning 8 oz sour cream 3 cups cheddar cheese grated, divided 1 cup pepper jack cheese grated 1 cup freshly grated Parmesan cheese .

Directions:

Preheat oven to 400° and spray a 14 x 11 1/2 x 2 1/4 baking dish with a non stick spray. Set aside. Peel and thinly slice potatoes, approximately 1/8" thick. Place in a large bowl until ready to use. In a large frying pan, melt butter over low flame then add onions and garlic. Saute for about 4-5 minutes. Sprinkle flour over onion mixture, stir and cook for a couple minutes. Gently pour vegetable broth into pan and stir, add salt and pepper, seasoning and heavy cream. Stir until thickened, remove from heat just prior to boiling and then add 2 cups of cheddar cheese. Stir. Layer 1/3 of the potato slices in baking dish then add 1/3 of the sour cream and 1/3 of the cheese sauce over the potatoes. Top with 1/3 of the Parmesan, 1/3 pepper jack cheese and 1/3 of cheddar cheese. Repeat layering 2 more times ending with cheddar cheese. Cover with foil and place in oven. Cook for 1 1/2 – 2 hours. About 15 – 20 minutes prior to potatoes being done, remove foil to brown the cheese a bit. Remove from oven, let sit for about 15 minutes, then enjoy. *Recipe*