

SCALLOPED POTATOES RECIPE WITH LEEKS AND THYME

Ingredients

2 tablespoons butter plus more for baking dish

1 cup finely chopped leeks (if needed, sweet onion may be substituted)

2 cloves garlic, grated/minced

1 teaspoon dried thyme

1 cup whole milk

1 cup heavy cream

2 teaspoons kosher salt

1/2 teaspoon ground black pepper

2 1/2 pounds yellow/golden potatoes, peeled and sliced thin

Directions

Preheat the oven to 350-degrees F. Coat an 8×8-inch (or approximate) baking dish with butter.

Heat a medium saucepan over medium-high heat. Add butter. When butter has melted, add leeks; cook, stirring for 2 minutes.

Add garlic, thyme, continue to cook, stirring for 30 seconds.

Stir in milk, heavy cream, salt, and pepper. Bring to a boil,

lower heat to a simmer, cook, stirring occasionally, until mixture has slightly thickened, about 5 minutes.

Add potatoes; stir to coat potatoes. Transfer mixture to prepared dish, spreading potatoes evenly in dish.

Bake until potatoes are done, lightly brown and bubbly, about 1 hour. If time permits, baste potatoes with sauce halfway through cooking. Let cool slightly before serving.