



#MakeItGAP

RECIPES

SCALLOPED POTATOES WITH HAM

YIELD: 6 Servings

INGREDIENTS:

1 Tbsp. butter, softened
1 medium shallot, quartered
2 cloves garlic
1 1/4 cup heavy cream
1 Tbsp. fresh thyme leaves
2 lb. russet potatoes, peeled and sliced very thinly
Kosher salt
Freshly ground black pepper
12 oz. left over ham, sliced 1/4" thick
2 oz. Gruyère, finely grated
2 tbsp. Freshly grated Parmesan
Freshly chopped parsley, for garnish

PREPARATION:

Preheat oven to 325°F. Grease a 2 quart. shallow oval baking dish with butter. In a small saucepan over medium-low heat, bring shallots, garlic, cream, and thyme to a simmer. Cook until shallots and garlic are very tender, about 15 minutes. Remove from heat and let cool slightly. Scrape into a blender and blend until smooth.

Spread 1/3 of cream sauce in bottom of baking dish and top with half of the potatoes. Season with salt and pepper. Top with half the ham, and another third of the sauce. Repeat with remaining potatoes, ham, and sauce. Cover dish tightly with foil.

Bake until bubbly and potatoes are tender, about 45 minutes. Remove foil and top with Gruyère and Parmesan. Broil until cheese is bubbly and golden, about 4 minutes.
Top with parsley and serve warm.

Adapted from delish.com, recipe by Erik Bernstein