

# Ingredients



3 cups (750 mL) half and half  
2 sprigs fresh thyme  
1 tsp (5 mL) salt  
1 tbsp (15 mL) butter, softened  
1 garlic clove, pressed  
2 lbs. (1 kg) russet potatoes, peeled (3-4 medium)  
1 oz. (30 g) Parmesan cheese, finely grated (1/2 cup/125 mL)

# Scalloped Potatoes

## Instructions

- Preheat the oven to 400°F (200°C). Heat the half & half, thyme, and salt in a small pan over medium-low heat until it comes to a simmer. Remove from the heat and let the cream steep with the thyme until ready to use.
- Brush the butter and garlic over the bottom and sides of the 2-qt. (2-L) Enamelled Cast Iron Baker.
- Thinly slice the potatoes on the #2 setting of the Simple Slicer. Layer the potatoes in the baker, remove the thyme from the half & half, and pour over the potatoes.
- Cover the baker with foil and place on a sheet pan (see cook's tip). Bake for 40 minutes.
- Remove the foil and top with the Parmesan. Bake, uncovered, until the cheese is lightly browned and the potatoes are tender when pierced with a paring knife, about 15-20 minutes. Let the potatoes cool for at least 10 minutes before serving.

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