



Side dishes

Absolutely the best scalloped potatoes I have ever had!- from Chef and Proprietor Barry Barbe of [129- 1/2](#) & [El Gato Azul](#).

Gouda Scalloped Potatoes

¼ # Butter

1 C Diced White Onion, or Shallots

1 C Flour

- Sauté Onions until translucent, adding flour to make a medium thick roux
- (leave the onions out if you prefer)

Add:

2 C Heavy Cream – whisk in

2 C Vegetable Stock – whisk in

(some people like to heat the cream a bit first to stop the lumping,

but just add it slowly, and whisk in quickly)

Next:

Once sauce is thick like an alfredo, add Salt & Pepper, a bit of Nutmeg, and 2 cups, shredded Smoked Gouda.

Now at this point, you can cool and store the sauce for use later, or take 5# Yukon Gold Potatoes, sliced thin, and toss with warm sauce in a stainless steel bowl.

Once the Potatoes are sauced appropriately, place in a buttered casserole dish and bake covered at 350 for 1 hour. Uncover and bake an additional 15 minutes to brown the top.

Hint: Wrap the dish with Plastic Wrap, and then Foil to keep the foil from sticking to the top)