

Scalloped Potatoes

1 teaspoon unsalted butter

3 cups heavy cream

2 3/4 pounds Idaho potatoes, peeled and cut into 1/4-inch slices

1 teaspoon salt

3/4 teaspoon freshly ground black pepper

6 ounces Swiss cheese, grated

Preheat the oven to 400° F. Lightly grease a 1 1/2-quart baking dish with the butter and set aside.

Place the cream in a large saucepan and bring to a simmer over medium-high heat. Add the salt and the pepper and stir well. Add the potatoes, adding more cream if necessary to completely cover the potatoes. Lower the heat to medium-low and simmer until the potatoes are barely fork tender, about 10 to 12 minutes. Remove from the heat.

With a large spoon, transfer 1/3 of the potatoes with some of the cream to the prepared dish, forming an even layer on the bottom. Top with 1/3 of the cheese. Continue layering the potatoes and cheese, ending with cheese on top. Place on a baking sheet and bake until golden brown and bubbly, about 30 minutes.

Remove from the oven and let sit for 5 minutes. Serve hot.
Serves 4.