

# The Best Cheesy Scalloped Potatoes

Aria Thornton - Prep Cook  
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## Servings: 10

4 teaspoons butter  
1/2 cup onion, chopped  
1 teaspoon ground mustard  
1 teaspoon salt  
1/2 teaspoon coarsely ground pepper  
2 cloves garlic, minced  
1/4 cup all-purpose flour  
2 cups whole milk  
12 ounces sharp cheddar cheese, shredded and divided  
4 ounces Monterey Jack cheese, shredded  
3 pounds medium russet potatoes, peeled and thinly sliced  
3/4 cup dry bread crumbs  
minced chives (for garnish) (optional)

## Preparation Time: 40 minutes

### Bake: 1 hour 15 minutes

Preheat the oven to 350 degrees.

In a Dutch oven, melt the butter over medium heat. Add the onion, mustard, salt and pepper. Cook until the onion is tender, 6 to 8 minutes. Add the garlic. Cook until fragrant, about 30 seconds. Whisk in the flour, continue whisking for 3 to 5 minutes.

Whisk in the milk. Bring to a boil. Reduce the heat and simmer, uncovered, until the sauce is thickened slightly, 8 to 10 minutes. Slowly stir in two cups of cheddar cheese. Stir in the Monterey Jack cheese. Add in the potatoes and toss to coat. Simmer for 10 minutes, stirring frequently to avoid scorching.

Transfer the potato mixture to a greased 13x9-inch baking dish. Top with the remaining cheddar cheese.

Bake, uncovered, for one hour.

Top with bread crumbs. Return to the oven. Bake until the potatoes are tender, 10 to 15 minutes.

Let stand 15 minutes before serving.

If desired, sprinkle with chopped chives.

*FREEZER OPTION: Continue simmering the potatoes in the cheese sauce on the stovetop an additional 5 to 10 minutes, stirring frequently. Transfer the mixture to a greased 13x9-inch baking dish. Cool, cover and freeze. To use: partially thaw in the refrigerator overnight. Remove from the refrigerator 30 minutes before baking. Bake as directed, increasing the initial time to 1-1/4 hours. Top with bread crumbs. Bake 10 to 15 minutes more.*

*SLOW COOKER OPTION: Continue simmering the potatoes in the cheese sauce on the stovetop an additional 10 minutes, stirring frequently. Transfer the mixture to a greased six-quart slow cooker. Place four layers of paper towels over the slow cooker opening but not touching the potato mixture. Cover with the lid. Cook on HIGH for two hours. Remove the lid and the paper towels. Sprinkle the potatoes with bread crumbs. Serve.*

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Per Serving (excluding unknown items): 270 Calories; 18g Fat (61.1% calories from fat); 14g Protein; 12g Carbohydrate; trace Dietary Fiber; 57mg Cholesterol; 595mg Sodium. Exchanges: 1/2 Grain(Starch); 1 1/2 Lean Meat; 0 Vegetable; 0 Non-Fat Milk; 2 1/2 Fat.

Side Dishes

**Per Serving Nutritional Analysis**

<b>Calories (kcal):</b>	270
<b>% Calories from Fat:</b>	61.1%
<b>% Calories from Carbohydrates:</b>	17.7%
<b>% Calories from Protein:</b>	21.2%
<b>Total Fat (g):</b>	18g
<b>Saturated Fat (g):</b>	11g
<b>Monounsaturated Fat (g):</b>	5g
<b>Polyunsaturated Fat (g):</b>	1g
<b>Cholesterol (mg):</b>	57mg
<b>Carbohydrate (g):</b>	12g
<b>Dietary Fiber (g):</b>	trace
<b>Protein (g):</b>	14g
<b>Sodium (mg):</b>	595mg
<b>Potassium (mg):</b>	155mg
<b>Calcium (mg):</b>	412mg
<b>Iron (mg):</b>	1mg
<b>Zinc (mg):</b>	2mg
<b>Vitamin C (mg):</b>	1mg
<b>Vitamin A (i.u.):</b>	588IU
<b>Vitamin A (r.e.):</b>	173 1/2RE

<b>Vitamin B6 (mg):</b>	.1mg
<b>Vitamin B12 (mcg):</b>	.6mcg
<b>Thiamin B1 (mg):</b>	.1mg
<b>Riboflavin B2 (mg):</b>	.3mg
<b>Folacin (mcg):</b>	19mcg
<b>Niacin (mg):</b>	1mg
<b>Caffeine (mg):</b>	0mg
<b>Alcohol (kcal):</b>	0
<b>% Refuse:</b>	0.0%

**Food Exchanges**

<b>Grain (Starch):</b>	1/2
<b>Lean Meat:</b>	1 1/2
<b>Vegetable:</b>	0
<b>Fruit:</b>	0
<b>Non-Fat Milk:</b>	0
<b>Fat:</b>	2 1/2
<b>Other Carbohydrates:</b>	0

**Nutrition Facts**

Servings per Recipe: 10

**Amount Per Serving**

**Calories** 270 **Calories from Fat:** 165

**% Daily Values\***

<b>Total Fat</b> 18g	28%
Saturated Fat 11g	57%
<b>Cholesterol</b> 57mg	19%
<b>Sodium</b> 595mg	25%
<b>Total Carbohydrates</b> 12g	4%
Dietary Fiber trace	2%
<b>Protein</b> 14g	
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<b>Vitamin A</b>	12%
<b>Vitamin C</b>	2%
<b>Calcium</b>	41%
<b>Iron</b>	6%

\* Percent Daily Values are based on a 2000 calorie diet.