

# Cheesy Scalloped Potatoes with Bacon

*Winn-Dixie Flavor Magazine*

## Servings: 8

*1 tablespoon unsalted butter  
1 tablespoon olive oil  
10 shallots, halved and thinly sliced  
1 teaspoon sugar  
salt (to taste)  
pepper (to taste)  
8 ounces bacon, finely chopped  
2 1/2 cups heavy cream  
3 cloves garlic, minced  
4 teaspoons fresh thyme, chopped  
1/2 teaspoon poultry seasoning  
4 pounds russet potatoes, scrubbed  
and sliced into 1/8-inch thick rounds  
2 cups (8 ounces) sharp white cheddar  
cheese, shredded*

## Preparation Time: 10 minutes

### Cook Time: 1 hour 30 minutes

In a large skillet over medium-high heat, melt the butter and oil. Add the shallots and sugar. Cook, stirring occasionally, until the shallots begin to brown, about 3 minutes. Reduce the heat to low. Cook, stirring occasionally, until the shallots are deeply browned and slightly sticky, about 10 more minutes.

Season with salt and pepper to taste. Transfer to a bowl. Set aside. Wipe out the skillet with a paper towel.

Place the oven racks in the upper and middle positions of the oven. Preheat the oven to 375 degrees.

Cook the bacon in the now-empty skillet over medium-high heat, stirring occasionally, until crisp, about 8 minutes. Using a slotted spoon, transfer the bacon to a paper towel-lined plate.

In a medium saucepan, bring the cream, garlic, thyme and poultry seasoning to a simmer over medium-high heat. Cook until slightly reduced, about 10 minutes.

Arrange one-third of the potatoes in a greased 13x9-inch baking dish. Season with 1/2 teaspoon of salt and 1/2 teaspoon of pepper. Top with one-third of the shallots, one-third of the bacon and one-third of the cheese.

Layer another one-third of the potatoes on top, season with another 1/2 teaspoon of salt and 1/2 teaspoon of pepper. Top with another one-third of the bacon, one-third of the cheese and one-third of the shallots. Top with the remaining cheese and shallots. Cover the dish with greased foil.

Bake until the potatoes are tender, about one hour. Uncover. Top with the remaining cheese. Broil on the upper rack until the top is golden brown in spots, about 2 minutes.

Crumble the remaining bacon over the dish. Let rest for 10 minutes before serving.

---

Per Serving (excluding unknown items): 640 Calories; 45g Fat (62.2% calories from fat); 15g Protein; 46g Carbohydrate; 4g Dietary Fiber; 130mg Cholesterol; 496mg Sodium. Exchanges: 2 1/2 Grain(Starch); 1 Lean Meat; 1/2 Vegetable; 0 Non-Fat Milk; 8 Fat; 0 Other Carbohydrates.