
Chipotle Scalloped Potatoes

The Essential Southern Living Cookbook

Preparation Time: 30 minutes

Start to Finish Time: 1 hour 50 minutes

1/2 cup half-and-half
2 cloves garlic, chopped
1 canned chipotle pepper in adobo sauce
1 1/2 teaspoons Kosher salt
1/2 teaspoon freshly ground black pepper
1/8 teaspoon ground nutmeg
2 1/2 cups whipping cream
3 pounds russet potatoes, peeled and cut into 1/8-inch slices
4 ounces (1 cup) sharp white cheddar cheese, shredded
4 slices cooked bacon, crumbled
chopped fresh chives (for garnish) (optional)

Preheat the oven to 400 degrees.

In a blender or food processor, process the half-and-half, cloves, chipotle pepper, salt, pepper and nutmeg until smooth. Transfer the mixture to a medium bowl. Stir in the whipping cream.

Lightly grease a 13 x 9-inch baking dish with cooking spray. Spread one-fourth of the potatoes in a single layer in the prepared dish. Top with one-fourth of the cream mixture. Repeat the layers three times with the remaining potatoes and cream mixture.

Bake, covered, for 50 minutes. Uncover and sprinkle with cheese and bacon. Bake for 20 minutes or until lightly browned and bubbly. Let stand 20 minutes.

Garnish with chives, if desired.

Yield: 8 to 10 servings

Side Dishes

Per Serving (excluding unknown items): 3286 Calories; 234g Fat (62.7% calories from fat); 49g Protein; 264g Carbohydrate; 22g Dietary Fiber; 837mg Cholesterol; 3531mg Sodium. Exchanges: 16 1/2 Grain(Starch); 1 Lean Meat; 1/2 Vegetable; 2 Non-Fat Milk; 46 Fat.