

Scalloped Potato Cups

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Servings: 10

*8 tablespoons unsalted butter, melted
4 shallots, thinly sliced
2 (8 ounce each) russet potatoes,
peeled and thinly sliced
2 small (6 ounce each) sweet potatoes,
peeled and thinly sliced
1 1/3 cups grated Parmesan cheese
4 teaspoons fresh thyme, chopped
3/4 teaspoon garlic salt
3/4 teaspoon pepper
1/2 cup heavy cream*

Preparation Time: 10 minutes

Cook Time: 40 minutes

Preheat the oven to 375 degrees.

Brush a muffin tin with one tablespoon of the butter. In a large skillet over medium-high heat, combine the shallots and four tablespoons of the butter. Cook, stirring occasionally, until lightly browned, 3 to 5 minutes.

In a large bowl, toss the potatoes, sweet potatoes and three tablespoons of butter. Gently mix in one cup of the cheese, three tablespoons of thyme, the garlic salt and pepper.

Layer the potato mixture evenly into the muffin cups, pressing down until even and tightly packed. Drizzle each cup with two tablespoons of heavy cream. Cover the tin with foil and place on a baking sheet.

Bake until the potatoes are just tender, about 25 minutes. Uncover. Sprinkle with the remaining 1/3 cup of cheese. Broil until browned in spots, 3 to 5 minutes.

Gently loosen the sides of each potato cup with a paring knife. Let sit for 5 minutes.

To serve: Invert the cups onto a baking sheet and gently flip over. Garnish with reserved thyme.

Per Serving (excluding unknown items): 238 Calories; 17g Fat (63.0% calories from fat); 6g Protein; 16g Carbohydrate; 2g Dietary Fiber; 50mg Cholesterol; 364mg Sodium. Exchanges: 1 Grain(Starch); 1/2 Lean Meat; 0 Vegetable; 0 Non-Fat Milk; 3 Fat; 0 Other Carbohydrates.