

Cheesy Potatoes

Potatoes make the day better, whether it is French fries, potato salad, or mashed potatoes. They're even good when added to dishes such as roast. This recipe is the epitome of comfort food with potatoes, cream, and cheddar cheese; and it's even better after working outside on a cold day. It is also one of Rebekah's favorites.

Ingredients

5 pounds Yukon Gold potatoes
2-4 teaspoons of salt
4 tablespoons butter
2 teaspoons minced garlic
4 tablespoons flour
2 cup milk
2 cup cream
2 teaspoon salt
black pepper to taste
4 cups cheddar cheese



Instructions

- ❖ Peel potatoes and slice into 1/2-inch slices. Cut each slice into fourths.
- ❖ Place in a pot and cover with water. Add 2-4 teaspoons salt.
- ❖ Bring to a boil, then simmer until crisp tender.
- ❖ Drain in a colander.
- ❖ Melt butter in a large skillet. Add garlic and sauté 1 minute.
- ❖ Add flour and whisk to make a roux.
- ❖ Whisk in milk, cream, 1 teaspoon salt, and pepper. Bring to a boil, lower the heat, and simmer until sauce thickens.
- ❖ Place half of the potatoes in a greased 9x13 dish.
- ❖ Pour half the sauce over the potatoes and sprinkle with half of the cheddar. Repeat layering.
- ❖ Bake in a 350-degree Fahrenheit oven about 30 minutes or until it bubbles and potatoes are soft.


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"O taste and see that the LORD is good: blessed is the man that trusteth in him."
Psalm 34:8