Monterey Scalloped Potatoes

Kathy S, an Ad Masters employee



5 large Idaho potatoes

10 ounces Monterey jack cheese, sliced

1 whole onion, sliced thinly

1 1/2 cups half and half

1 1/2 cups milk

3 tablespoons cornstarch

2 ounces butter

1 teaspoon salt, or to taste

1/2 teaspoon freshly ground black pepper, or to taste

Serving Ideas: Particularly great with ham

Carolyn T's Blog - Tasting Spoons
http://tastingspoons.com

Servings: 8

This is a great dish. Kathy used to bring this to the office whenever we'd have a potluck and everybody always raved about it. The original recipe called for all half and half, but I've cut that down by half. It's also good left over. If you really want it to be special, substitute about 1/3 cup whipping cream for half and half. I've made this without the lid, with no change in results.

1. Preheat oven to 350. Select a 3-quart baking dish with lid. Spray the dish with vegetable spray.
2. Slice onion and place in a microwave-proof dish. Cover with plastic wrap and cook for about 4 minutes, until onions are just barely tender. Remove from microwave, discard plastic wrap, drain and allow to cool to a handling temperature.

3. Slice potatoes (with or without skins) to fill halfway up the dish. Cover with half of the slices of cheese and half of the onion. Repeat potato layer, cheese and onions, until dish is filled.
4. Make white sauce with half and half, milk, cornstarch and butter. Heat until somewhat thickened and pour over the potatoes. Place lid on potatoes. Bake for 90 minutes, removing lid during last 20-30 minutes.

Per Serving (excluding unknown items): 348 Calories; 23g Fat (59.7% calories from fat); 13g Protein; 22g Carbohydrate; 2g Dietary Fiber; 70mg Cholesterol; 561mg Sodium. Exchanges: 1 Grain(Starch); 1 Lean Meat; 0 Vegetable; 1/2 Non-Fat Milk; 4 Fat.