

# ASIAGO + SAGE SCALLOPED POTATOES

## Ingredients

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|--|---|
| 2 Tbsp unsalted butter   | 2 medium onions, thinly sliced                |
| 1 1/2 tsp garlic, finely chopped                                   | 2 bay leaves                                  |
| 1/4 tsp freshly grated nutmeg                                      | Course salt and freshly ground pepper         |
| 1 1/4 cups heavy cream   | 1/2 cup milk                                  |
| 1 cup grated Asiago cheese   | 1 cup plain dry bread crumbs                  |
| 2 Tbsp extra virgin olive oil                                      | 2 1/2 Tbsp fresh sage leaves, finely shredded |
| 2 1/2 lbs russet potatoes, peeled and sliced lengthwise 1/8" thick |   |

## Directions

1. Saute onions in butter over high heat, stirring until golden, about 8 minutes. Add the garlic, bay leaves, nutmeg, 1 Tbsp coarse salt, and 3/4 tsp pepper.
2. Add cream and milk; bring to a boil. Remove from heat, cover, and let stand 5 minutes.
3. Toss cheese with bread crumbs, olive oil, 1/2 Tbsp of sage, 1/4 tsp coarse salt, and 1/4 tsp pepper.
4. Remove bay leaves from onion mix; stir in remaining 2 Tbsp sage.
5. Put potatoes in a large bowl, add onion mix, and toss gently. Spread 1/2 of the potatoes and liquid in a 2 quart nonreactive baking dish; sprinkle 2/3 cup cheese and bread crumbs on top. Cover with remaining potatoes, press firmly to pack down.
6. Spoon remaining liquid over potatoes, covering with remaining crumbs. Bake for 1 hour at 400 degrees or until potatoes are tender and golden on top. If they brown too quickly, cover with foil.

Serves 8

Source: Sherrie Hanson, Blue Belle Inn