

CHEESY "SCALLOP" POTATOES

F EASY

Last Modified: 11/25/2017

PREP: 45 Min
COOK: 1 Hr 30 Min
STOVETOP & OVEN 375

VEGETABLES

MAKES 8 SERVINGS

QUA	MEASURE	INGREDIENT	PROCESS
8	6" Long	Russet Potatoes (About 10 Oz Each)	Peeled
16 +/-	Pinches	Sea Salt	
16 +/-	Pinches	Black Pepper	
2	Tbsp	Fresh Chives (NOT Chinese)	Chopped

CHEESY SAUCE			
1/2	Pound	Thin Sliced Bacon	1/8" Lardons
1	Cup	White Onion	Thin Slivers
2	Cups	Mexican Oaxaca Cheese	Shredded
2 1/2	Cups	Heavy Cream	
3	Tbsp	Unsalted Butter	
3	Tbsp	Bacon Fat	Rendered
1	Tbsp	Garlic	Minced
2	Sprigs	Fresh Thyme	
1	Tbsp	All Purpose Flour	Roux

PREPARATION	
FACTOID	A "fun" Recipe with an out of this world flavor. Seared brown Potatoes with a creamy inside that closely resemble Seared Diver Sea Scallops. BEAUTIFUL!. People often request this as our dish-to-pass at gatherings.
CAUTION	To keep the Potato Slices from darkening and turning bitter (CAREFUL - they will do so within minutes after peeling & slicing), place them in a large bowl with enough ice cold water to cover them immediately as you slice them.
FACTOID	Oaxaca Cheese is a smooth melting, mild tasting, semi-hard, white Cheese. You may substitute any high quality Swiss, Gruyere, Emmental, Jarlsberg, Beaufort, Comte or Raclette Cheeses you prefer.
OBJECT	You want ALL of the Potatoes to be as close to the same length & size as possible. A 6" long Potato will yield a 4" long even sized center cut (two 2" thick Scallops) after discarding the ends. You could use any sized Potato, but the "Scallops" will end up progressively smaller than the necessary 2" thickness.
TOOLS	1) Large Cast Iron Skillet. 2) Tongs. 3) Basting Spoon.
PREP	DISH 1) Thinly sliver the White Onion and set them aside. 2) Cut The nearly frozen Bacon into 1/8" Lardons and set them aside. 3) Mince the Garlic Cloves and set them aside. 4) Shred the Oxaca Cheese and set it aside. 5) Preheat the oven to 375 degrees with a rack in the lower third.
PREP	SCALLOPS: Peel the Potatoes. Cut off the ends so you will have an even thickness 4 inch long center log. Discard the end pieces. Cut each center in half and place in cold water until all are finished.

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1	LARDONS: Fry the Bacon Lardons in the skillet over medium high heat until barely done, Pat the grease off of them and set them aside to cool. Reserve 3 tablespoons of the Bacon Grease left in the pan. Wipe out the skillet for a clean start.
2	POTATOES: Remove the Potatoes from the water. Pat them dry with paper towels. Sprinkle ONE end of each Scallop lightly with Sea Salt and set the Scallop on waxed paper with the Salted end up.
3	POTATOES: Return the Skillet to medium high heat, add in the reserved Bacon Fat and the Butter. Heat until the Butter stops bubbling. Add in the Potatoes (Salted side down), NOT touching and fry without moving them for 8 minutes. Baste the top of each slice often with the hot Butter.
4	POTATOES: Pick up one Slice and inspect it for GB&D (Golden Brown & Delicious). If so, carefully turn over each Slice and fry without moving them for another 8 minutes. Again, basting the top of each slice often with the hot Butter.
5	POTATOES: Transfer the Browned Potatoes to a large serving platter and set it aside, leaving the grease & fond in the pan.
6	CHEESY SAUCE: Add the Onion Slivers, Garlic and Thyme Sprigs into the skillet. Cook while stirring often until the Onions are transparent and soft, about 5 Minutes.
7	CHEESY SAUCE: Sprinkle in the Flour and stir for 30 seconds until no white remains. Stir in the Cream, add the Cheese in small batches while stirring. Do not add another batch until the last has completely melted and cook until thickened, about 4 minutes.
8	SCALLOPS: Return the Potatoes to the skillet (NOT touching). Cover the skillet with aluminum foil. Bake until the Potatoes are tender (test with a toothpick), about 45 minutes. Careful that it doesn't burn. Remove & discard the Thyme Sprigs.
9	SCALLOPS: Arrange the Potatoes attractively on the wiped clean serving platter. Spoon the Sauce carefully around the outside of each Scallop (NOT on top of). Sprinkle the tops lightly with Pepper and Chives.
SERVE	Serve while hot.

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