

CHEESY SLOW COOKER SCALLOPED POTATOES

F EASY

Last Modified: 11/22/2018

PREP: 1 Hr

COOK: 2 Hrs

STOVETOP & SLOW COOKER

VEGETABLES

MAKES 15 SERVINGS

QUA	MEASURE	INGREDIENT	PROCESS
10	Pounds	Starchy Potatoes (Russet, Idaho)	1/4" Slices
1	Medium	Sweet Onion	Diced
1	Tsp	Garlic	Minced
1	Pound	Thin Sliced Bacon	1/4" Lardons
1/4	Cup	All Purpose Flour	Sifted
3	Cups	Heavy Cream	
1 1/2	Sticks	Unsalted Butter	
PLUS			
1	Tbsp	Unsalted Butter (Onion Saute)	
2 1/2	Cups	Whole Milk	
4	Tsp	Dry Mustard	
2	Tsp	Dried Thyme Leaves	
4	Cups	Sharp Cheddar Cheese	Fine Shred
1 +/-	Pinches	Kosher Salt	To Taste
1 +/-	Pinches	Fresh Ground Black Pepper	To Taste
OR IF YOU DON'T WANT TO SEE THOSE BLACK SPECKLES			
1 +/-	Pinches	Ground White Pepper	To Taste
3	Tbsp	Corn Starch + 3 Tbsp Water	To Thicken

PREPARATION

FACTOID	This is my go-to recipe for Slow Cooker Scalloped Potatoes. Creamy with an out of this
TOOLS	1) 6+ Quart Slow Cooker. 2) Large Mixing Bowl. 3) Mandolin Slicer OR Food Processor (Thickness setting #2: 1/4" thick slices.). 4) Stock Pot & Lid. 5) Large Colander.
PREP	DISH 1) Finely mince the Sweet Onion and set it aside. 2) Mince the Garlic Cloves and add them on top of the Onion. 3) Cut The nearly frozen Bacon into 1/4" Lardons and set them aside.
PREP	Peel the Potatoes. Slice them about 1/4" thick. Separately drop each slice into cold water, but do NOT Stir, you want the starch to remain on the outside to thicken the Sauce during cooking.
PREP	LARDONS: Fry the Bacon Lardons in the stock pot over medium high heat until barely done, Pat the grease off of them and set them aside to cool. Discard the Bacon Grease left in the pot.
1	CREAM BASE: Place the Onions in the saucepan over medium heat with 1 tablespoon of Butter and saute until transparent. Add in the Garlic and cook until fragrant. Whisk in the Milk and bring it to a strong simmer.

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2	POTATOES: Drop in the Sliced Potatoes individually by hand and bring them to a boil, Immediately reduce the heat to low; cover and simmer until the Potatoes are barely tender, about 3 to 5 minutes more.
3	CREAM BASE: Place a colander over a large bowl, carefully spoon in so as to not break up the Potatoes, drain them while reserving the Milk. Return the cooking Milk (AND it's thickening Starch) to the saucepan, add in the Heavy Cream, sprinkle in the Flour and stir over low heat until thoroughly combined, beginning to thicken and steaming, about 5 minutes more.
4	THICKENING: If the Cream Sauce doesn't thicken up enough, add in a little Corn Starch mixed with water. It should coat the back of a spoon rather thickly.
HELP	MY CREAM SAUCE BREAKS DOWN: The reasons behind a Cream Sauce breaking down (the Cream and Butter separates) are many (Too much heat too fast, kept the Sauce heating for too long, allowed the Sauce to cool for too long, REFRIGERATED IT, etc.). You know it's beginning to break down when you see little Fat droplets forming around the edges. STOP HEATING IT NOW! Stir in more Cream a tablespoon at a time until the separated Cream and Butter re-emulsifies.
5	LAYERING: Arrange the sliced Potatoes in a single layer in the bottom of the slow cooker (overlapping the discs by about 1/2). Sprinkle each layer with some shredded Cheese and Bacon Lardons and dot the Cheese evenly with 4~5 very small chunks of Butter. Season each layer lightly with Salt and Pepper. Work quickly here so the Potatoes don't begin to dry out.
6	FINAL STEP: For the top and final layer of Potatoes, dot with Butter Chunks, Sprinkle with Salt and coat evenly with the remaining Cheese. (or Make a little extra - you CAN'T REALLY have too much shredded Cheese in here).
7	CREAM SAUCE: Gently pour the hot cooking Milk and Heavy Cream mixture evenly over the top so as to thoroughly wet all of the Potatoes.
8	COOK: Turn the Slow Cooker to Low and heat for about 1 hour or until all of the Cheese has melted.
SERVE	Serve while hot.

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