

Scalloped Potatoes Au Gratin



Preheat the oven to 375°.

Peel potatoes and cut into 1/8-inch thick slices.

In a saucepan, heat up the cream with a sprig of thyme, chopped garlic and nutmeg.

While cream is heating up, butter a casserole dish. Place a layer of potato in an overlapping pattern and season with salt and pepper.

Remove cream from heat; pour a little over the potatoes. Top with some grated Parmesan cheese. Make 2 more layers.

Bake, uncovered, for 50 minutes.

Serves 6.

1 1/2	Cups Heavy Cream	2	Lbs Russet Potatoes
1	Sprig Fresh Thyme	3/4	Cup Grated Parmesan Cheese
2	Garlic Cloves, Chopped		Salt and Black Pepper
1/2	Tsp Ground Nutmeg		Butter