

Scalloped Potatoes

¼ cup butter
1 large onion diced
2 cloves garlic minced
¼ cup flour
2 cups milk
1 cup chicken broth
½ teaspoon salt
¼ teaspoon pepper
3 pounds white potatoes sliced about ⅛" thick
salt and pepper to taste

Preheat oven to 350°F. To make the sauce, melt butter, onion and garlic over medium low heat. Cook until onion is softened, about 3 minutes. Add flour and cook for 1-2 minutes. Reduce heat to low. Combine milk and broth. Add a small amount at a time whisking to thicken. The mixture will become very thick, continue adding a little bit of liquid at a time whisking until smooth. Once all of the liquid has been added, bring to a boil over medium heat while continuing to whisk. Stir in salt and pepper and let boil 1 minute. Grease a 9"x13" baking dish. Place ⅓ of the potatoes in the bottom and season with salt and pepper. Pour ⅓ of the cream sauce over top. Repeat layers ending with cream sauce. Cover and bake for 45 minutes. Uncover and bake for an additional 35-45 minutes or until golden brown and potatoes are tender. Broil for 3-4 minutes to obtain a golden top. Allow to rest for 15 minutes before serving.