

Recipes from New York Times Bestselling Author **SUSAN MALLERY**

Potatoes Grand Mere

INGREDIENTS:

- 4 baking potatoes, peeled and cut into 1/8" slices
- Salt and pepper
- 2 Tbsp butter
- ½ cup diced onion
- 1 clove garlic, minced
- 2 Tbsp flour
- 1 tsp dry mustard
- 1 cup half-and-half
- ½ cup shredded parmesan cheese, divided



Layer potatoes in a greased 8-inch square baking dish, seasoning each layer with salt and pepper to taste. Melt the butter over low heat in a medium saucepan. Sauté the onions until translucent. Add garlic. Mix together the flour and dry mustard, then sprinkle over the onion mixture, stirring thoroughly. Add milk a little at a time, stirring constantly, until thickened. Remove from heat and stir in half the cheese. Pour over the potatoes.

Cover and bake at 350 for 45 minutes.

Remove the cover, add the rest of the cheese, and bake until cheese is golden brown, about 15 minutes longer.