

Scalloped Potatoes

Ingredients:

Minced Garlic
Fresh Rosemary
Butter
Russet Potatoes, sliced 1/8" thick
Shredded Parmesan
Heavy Cream
Bay Leaves
Chicken Broth

Preparation:

Slightly brown the onions in butter, add the garlic and the rosemary, stir a couple of times.

Add potatoes, chicken broth, the cream and a bay leaf. Simmer until potatoes are almost tender, maybe 5-10 minutes.

Transfer to a baking dish, sprinkle with cheese, some rosemary leaves, salt/pepper and bake until top is golden brown.