

## Joe's Cheesy Scalloped Potatoes

### Ingredients

- 1 cup onions, sliced (200 grams)
- Olive oil
- 2 cups potatoes (500 grams)
- 2 cups sweet potatoes (500 grams)
- 6 tablespoons butter, plus more for greasing pan
- 4 tablespoons white flour (30 grams)
- 2 cups cream (475 grams)
- Salt and pepper
- Dash cayenne
- 3 scallions, diced
- 2 cups sharp cheddar cheese, grated (100 grams), plus extra for topping
- Dried parsley
- Paprika

### Directions

Sauté sliced onions in olive oil on low heat for awhile (the lower the heat and the longer the cooking time, the more sugars will caramelize). While the onions begin to cook, slice the potatoes and sweet potatoes as thin as you can with a mandolin or knife. Place them in a large bowl so you can mix them together. Do not rinse! You need to keep the starch.

In another large saucepan, melt the butter. Lower the heat and whisk in flour until there are no clumps. Slowly mix in the cream, trying not to lower the temperature of the melted butter too quickly. Whisk in salt, pepper, two of the scallions, and a little cayenne to taste.

Let simmer for a few minutes and then add the cheese and sautéed onions. Let simmer for about 5 minutes on low, stirring often.

Grease a 9x13 casserole pan with some butter. Add half the potatoes and cover them evenly in half of the cheese sauce. Add the rest of the potatoes and the sauce. Sprinkle a little extra cheese on top. Garnish with sprinkle of paprika, a sprinkle of dried parsley, and one more chopped scallion.

Bake for one hour at 350° (30 minutes covered with foil, 30 minutes uncovered). Let cool for at least 15 minutes to allow sauce to coagulate.