

## POTATO & SHALLOT BAKE



### TIME TO PREPARE

30 Minutes



### BAKE TIME

45 Minutes



8 SERVINGS



### Ingredients

- 2 lbs yellow flesh potatoes, peeled (about 6 to 8 large potatoes)
- 8 shallots, peeled
- 1 tbsp chopped garlic
- 1 tbsp chopped fresh sage
- Salt and freshly ground black pepper
- 1 cup milk
- 1 cup whipping cream
- 2 tbsp butter

### Steps to Make

1. Preheat oven to 350 F. Butter an 8-cup baking (9 x 13-inch) baking dish.
2. Slice potatoes and shallots thinly and arrange in baking dish in alternate layers, sprinkling each layer with garlic, sage, salt and pepper as you go.
3. In a saucepan (or in the microwave) heat milk and cream gently until warmed. Pour over potatoes and shallots in baking dish. (*Milk mixture should almost reach the top of the potatoes. Add more milk if necessary.*) Dot the top of potatoes with dollops of butter.
4. Place baking dish on a baking sheet and cover with foil. Bake for 45 minutes. Remove foil and bake 30 minutes longer, or until potatoes are very soft and top is a little crusty. Remove from oven and let stand 10 minutes before serving.