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## *Cheesy Scalloped Potatoes*

From Southern Living magazine

Serves 8

1/2 cup mayonnaise  
2 tablespoons all-purpose flour  
1/2 teaspoon salt  
1/8 teaspoon pepper  
1 1/2 cups milk  
1 cup shredded sharp Cheddar cheese  
1 teaspoon chopped fresh parsley  
1 teaspoon chopped fresh chives  
1 teaspoon chopped fresh thyme  
4 cups (3 lb.) thinly sliced baking potatoes (about 4 large)  
2 tablespoons grated Parmesan cheese

Combine 1/2 cup mayonnaise and next 3 ingredients in a saucepan. Gradually add milk, and cook, stirring constantly, over medium-low heat 8 to 10 minutes or until thickened. Remove from heat. Add Cheddar cheese and next 3 ingredients, stirring until cheese melts and is well blended.

Place half of potato slices evenly in a lightly greased 11- x 7-inch baking dish; pour half of cheese mixture over potatoes. Repeat layers with remaining half of potato slices and cheese mixture. Sprinkle evenly with Parmesan cheese.

Bake, covered, at 350 for 1 hour. Uncover and bake 30 more minutes or until potatoes are golden brown and fork tender.