

Southern Scalloped Potatoes

Yield: 6 min
Total Time: 75 min

Recipe from: <https://www.recipeschoose.com/recipes/southern-bbq-scalloped-potatoes-recipe>

Ingredients:

- 2 pounds russet potatoes washed
- 3 tablespoons butter
- 1/4 cup white onions diced
- 1 teaspoon garlic minced
- 3 tablespoons flour
- 1/2 cup chicken broth warm
- 1 cup half n half warm
- 1 cup heavy whipping cream warm
- 2 1/2 cups cheese shredded & divided, I used a mix of 1 cup sharp cheddar, 1 cup Colby jack, and 1/2 cup smoked gouda
- 1/2 teaspoon salt
- 1/4 teaspoon black pepper
- 1/4 teaspoon smoked paprika
- 3/4 teaspoon parsley
- 1/8 teaspoon dry mustard optional
- fresh chives optional
- smoked paprika optional

Nutrition:

1. Calories: 580 calories
2. Carbohydrate: 36 grams
3. Cholesterol: 135 milligrams
4. Fat: 41 grams
5. Fiber: 3 grams
6. Protein: 18 grams
7. SaturatedFat: 25 grams
8. Sodium: 580 milligrams
9. Sugar: 3 grams

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