

Dutch-Oven Scalloped Idaho Potatoes

Ingredients

- 12 oz bacon slices, cut into 1" pieces
- 1 Tbsp cooking oil
- 1 onion, chopped
- 4 large leeks, washed, pat dried and thinly sliced, white & green light parts only
- 1 lb mushrooms, chopped or sliced
- 1 tsp minced garlic
- salt & pepper to taste
- 1/2 cup white wine
- 1 cup chicken broth
- 1 cup whipping cream
- 2 Tbsp chopped flat-leaf parsley
- 3 lbs Idaho potatoes, scrubbed
- 2 cups shredded cheddar cheese

Directions

Heat a sauté pan over medium-high heat. Add the bacon and sauté until crisp. Using a slotted spoon, transfer the bacon to a plate lined with paper towels.

Turn heat down to medium and add the onion and leeks. Sauté until soft and lightly browned, about 10 minutes. Turn heat up to medium-high, add mushrooms and continue cooking until the mushrooms are golden brown and the liquid has evaporated, about 8 minutes. Stir in the garlic and sauté for a minute. Season with salt & pepper to taste.

Add the wine and scrape off the brown bits from the bottom of the pan. Continue cooking until most of the wine boils off. Add the broth, whipping cream and parsley and bring to a boil. Stir in reserved bacon and turn off heat.

Preheat oven to 350°F. Lightly oil the bottom of a Dutch oven

Peel the potatoes and thinly slice them into ovals.

Layer 1/3 of the potatoes at the bottom of the Dutch oven. Spoon 1/3 of the mushroom mixture on top of these. Repeat with two more layers of potatoes and mushrooms. Pour any remaining cream on top. Cover.

Bake in the oven for about one hour or until the potatoes have cooked through. Turn off the oven. Add the shredded cheese, re-cover, and let the potatoes rest for about 10 minutes or until the cheese melts. Serve.