

Creamy Scalloped Potatoes

THE SAUCE AND GRAVY



CHANNEL



https://youtu.be/z2kLg44Lc_o

Serves 6–8

This classic scalloped potatoes recipe is made completely from scratch with no canned soup or shortcuts. Thinly sliced Yukon Gold potatoes are layered with sweet caramelized onions and baked in a rich, velvety cream sauce infused with garlic, thyme, Dijon, and a touch of nutmeg. The result is a perfectly creamy, deeply flavorful side dish that works for holidays, Sunday dinners, or any comfort food meal.

Ingredients

3 lbs (1.4 kg) Yukon Gold potatoes	1/4 tsp (1 g) white pepper
2 tbsp (30 g) bacon grease	1/8 tsp (0.5 g) nutmeg
1 large onion (about 380g), thinly sliced	4.5 tbsp (36 g) all-purpose flour
2 cups (500 ml) whole milk	1 tbsp (15 g) bacon grease
1 cup (250 ml) heavy cream	1/2 tsp (2–3 g) Dijon mustard
2 garlic cloves (6 g), minced	1 tbsp (15 ml) Worcestershire sauce
Fresh thyme leaves (from a small handful of sprigs)	Salt, to taste
	Black pepper, to taste

Prep Work

Slice the potatoes into thin 1/8-inch (3 mm) rounds using a mandolin or sharp knife. Set aside in cold water to prevent browning.

Slice the onion thinly and mince the garlic. Strip thyme leaves from the stems. Measure out all dairy and seasonings before starting.

Caramelize the Onions

Heat bacon grease in a large skillet over medium heat.

Add sliced onions and stir to coat in the fat.

Reduce heat to medium-low and cook slowly, stirring occasionally, until deeply golden and caramelized. This takes about 25–30 minutes and builds the sweet base flavor for the dish.

Infuse the Milk & Cream

In a small saucepan, combine milk and heavy cream over low heat.

Add garlic, thyme leaves, white pepper, and nutmeg.

Warm gently until steaming—do not boil.

Remove from heat and let steep while the onions finish cooking.

To Make the Sauce

In the same skillet used for onions, melt bacon grease over low heat.

Stir in flour and cook for about 1 minute to form a smooth roux.

Slowly whisk in the warm infused milk mixture, stirring constantly to prevent lumps.

Add Dijon mustard and Worcestershire sauce.

Simmer gently until the sauce thickens to a creamy, pourable consistency.

Season with salt and black pepper to taste.

Assemble the Potatoes

Preheat oven to **375°F (190°C)**.

Butter a 9x13-inch (23x33 cm) baking dish.

Layer $\frac{1}{3}$ of the potatoes on the bottom, followed by $\frac{1}{3}$ of the sauce.

Repeat layers until all potatoes and sauce are used, finishing with sauce on top.

Spread evenly so all potatoes are coated.

Bake

Cover tightly with foil and bake for 45 minutes.

Remove foil and bake uncovered for an additional 20 minutes, until golden and bubbling.

Optional: Broil for 1–2 minutes for extra browning on top.

Let rest for 10 minutes before serving so the sauce sets.

To Serve

Serve warm as a side dish with roast meats, chicken, or holiday mains. The sauce will continue to thicken slightly as it rests, coating every slice of potato in a rich, creamy layer.

Tips & Substitutions

Bacon grease can be replaced with butter for a milder flavor.

Yukon Gold potatoes are best for their natural creaminess, but russets can be used if peeled.

Letting the infused milk warm before combining with the roux helps ensure a smooth, lump-free sauce.

Fresh thyme gives the best flavor, but dried thyme can be used in smaller amounts.

Variations

Once you master this cream sauce, you can easily turn it into:

Cheesy Au Gratin Sauce – add sharp cheddar or Gruyère

Mushroom Cream Sauce – sauté mushrooms with the onions

Garlic Parmesan Cream Sauce – stir in parmesan at the end

Mustard Herb Cream Sauce – increase Dijon and add rosemary

Smoked Bacon Cream Sauce – crisp bacon added into the sauce