



Try it with
MH Sweet Potato Hot Sauce
for some heat!

Scallop Potato

PREP 10 MINS | COOK 1 HOUR
SERVES 4

INGREDIENTS:

4 large potatoes
1 white onion
2 cups milk (or half & half cream)
½ cup water
1 can creamy soup
2 tablespoons flour
¼ cup butter
3 tablespoons grated cheese
Salt and pepper to taste

DIRECTIONS:

Preheat oven to 350°F.

Slice potatoes (similar to potato chips but thicker slices). Slice onion (smaller).

Layer potatoes and onion in a casserole dish.

Add water, milk (or cream), half of the butter, melted. Sprinkle flour, salt and pepper (to taste) on each layer.

Cover with foil and cook in oven for 30 minutes. Remove foil, check for tenderness, add remaining butter and grated cheese on top. Cook until golden brown.

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