

## Layered Scallop Potatoes



### *Trisha's Dishes*

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This is one of my favorite potato dishes. It is the perfect base for a dish that you top with poultry, pork or beef and serve with a sauce. I like to serve it with my "Prosciutto Wrapped Chicken".

**Note:** The nice thing about this recipe is you can make as much or as little as you need for a meal or gathering.

**Servings:** 4

**Prep Time:** 15 minutes

**Bake Time:** 1 hour covered @ 350 degrees. Bake uncovered @ 350 degrees for 15 to 30 minutes.

#### **Instructions:**

1. Butter a baking dish (7" X 11").
2. Blend flour/cornstarch and milk in small bowl/cup, set aside.
3. Peel and thinly slice potatoes.
4. Thinly slice onions in half-moons.
5. Layer baking potato, sweet potato, onion in baking dish. Repeat. Keep layers thin.
6. Pour blended flour/cornstarch over layers.
7. Dot with butter.
8. Bake as directed.

#### **Ingredients:**

- 1 baking potato
- 1 sweet potato
- onion (yellow)
- 2 tablespoons flour or cornstarch
- ½ milk
- salt
- pepper
- 2 tablespoons butter

#### **To Serve:**

- ◇ Serve straight from the oven.

**Tip:** To prepare this dish in advance, assemble and bake for 30 minutes. Refrigerate overnight, bring dish to room temperature and continue baking for 1 hour covered.