

# Asiago and Sage Scalloped Potatoes

Amount	Measure	Ingredient - Preparation Method
2	tablespoons	butter
2	medium	onion
1 1/2	teaspoons	garlic - finely chopped
2		bay leaf
1/4	teaspoon	nutmeg - freshly grated
		salt and pepper
1 1/4	cups	heavy cream
1/2	cup	milk
1	cup	asiago Cheese - freshly grated
1	cup	plain dry bread crumbs
2	tablespoons	extra virgin olive oil
2 1/2	tablespoons	fresh sage leaves - finely shredded
2 1/2	pounds	medium idaho potatoes - peeled and sliced lengthwise 1/8"

Preheat oven to 400. Melt butter in a large heavy saucepan. Add the onions and cook over high heat, stirring, until golden, about 8 minutes. Add the garlic, bay leaves, nutmeg, 1 tablespoon coarse salt and 3/4 tspn pepper and cook for 30 seconds. Add the heavy cream and milk and bring to a boil. Remove from the heat, cover, and let stand for 5 minutes.

In a medium bowl, toss the cheese with the bread crumbs, olive oil, 1/2 tablespoon of the sage, 1/4 teaspoon coarse salt and 1/4 teaspoon pepper.

Remove bay leaves from onion mixture and stir in remaining 2 tablespoons sage. Put the sliced potatoes in a large bowl, add the onion mixture and toss gently. Spread half of the potatoes and liquid in a 2 quart nonreactive baking dish and sprinkle 2/4 cup of the cheese bread crumbs over the top. Cover with remaining potatoes and press firmly to pack them down. Spoon the remaining liquid over the potatoes and cover with remaining bread crumbs.

Bake in the middle of the oven for about 1 hour, or until potatoes are tender and the top is golden. Cover with foil if browning too quickly.