

# Betty's Old Fashioned Scalloped Potatoes



Uploaded on 20 Aug 2011

In this video, Betty demonstrates how to make Old Fashioned Scalloped Potatoes. I have Scalloped Potatoes with Cheese in bettyskitchen, but these are the kind of scalloped potatoes that I grew up with, and Rick and I love them!

Ingredients:

1 ½ pounds potatoes, peeled and sliced in 3/8-inch slices (I used Idaho Russet potatoes, but you may use any potatoes that you like.)

salt, to taste

½ stick butter, cut into small cubes

¼ cup chopped parsley

flour, as needed (You may use all-purpose or self-rising flour.)

milk, enough to cover the tops of the potatoes in the baking dish (about 3 cups)

cooking oil spray

Spray the bottom and sides of an 8-inch by 12-inch baking dish with cooking oil spray. Place a layer of sliced potatoes over the bottom of the baking dish. Sprinkle with salt, to taste. Sprinkle with a small amount of chopped parsley. (Don't overdo it on the parsley.) Dot with desired amount of butter. Sprinkle the layer with a light sprinkling of flour. Repeat layers until all potatoes are in the baking dish, according to the same directions. Make sure there is an inch or so of space above the potatoes, so that they will not bubble over in the oven. Pour milk over the layers of potatoes, until it covers the potatoes completely, and there is still an inch of pan space left above the casserole ingredients. Cover with aluminum foil. Place in a 350 degree (F) oven for 1 ½ hours. Remove the aluminum foil during the last half of cooking (sooner, if the casserole is starting to bubble over in the oven). Remove from oven and serve immediately. Delicious! --Betty ☐