

# What's Cookin': Changing the menu when you get a free ham

Okay, so my Easter menu changed a bit from what I had anticipated. One of our lovely grocery stores had hams for free if you spent more than \$200, so, we had ham!

And we had these fantastic scalloped potatoes. I've never really been much of a scalloped potato maker in the past because everyone else's were always better than mine. But

**Lori Gysel & Gerry Kentner**



these were awesome— my sister-in-law dubbed them “dirty scalloped potatoes” because they are so bad for you, but irresistible!

The good news is that I paired them up with ham, grilled veggies and kale salad. So there was lots and lots of healthy stuff to offset the potatoes.

Strangely enough though, Mom hosted a family Easter lunch on Friday and I did Easter on Sunday for the other side and we both ended up making almost exactly the same recipe— so I took the best of both

and put them together.

There are a couple of scalloped potato secrets that I've learned...

1. They are always better if you make a béchamel sauce rather than just sprinkling flour and butter between the layers then filling up with milk.

2. The flavour is soooooo much better if you caramelize the onions first rather than adding them raw to your casserole.

3. The potatoes are best if sliced super thin— if you can't do it by hand, get out your mandolin.

4. If you are lacking in oven

space for your meal, cook the scalloped potatoes in advance (earlier in the day) then just let them sit at room temp. Reheat shortly before serving— they actually have even more flavour this way.

5. This is not a quick recipe— it takes quite a bit of time to complete all the steps, so if you are planning on making these, make sure the rest of your menu is fairly simple or you'll be in the kitchen forever!

Have fun and keep cooking!

Email questions and comments to [Lori and Gerry at whatscooking@theifp.ca](mailto:Lori and Gerry at whatscooking@theifp.ca)

## Creamy Scalloped Potatoes with Gruyere and Caramelized Onions

Serves 12

### Ingredients

- 2 tbsp butter
- 2 tbsp olive oil
- 2 large Spanish onions, sliced thin
- 1/3 cup butter
- 1/3 cup flour
- 1 cup 35% cream
- 4 cups milk
- 12 medium Yukon gold potatoes, peeled and sliced very thin
- 500 g Gruyere cheese, grated
- coarse salt and freshly ground black pepper

### Method

1. Heat 1 tbsp butter and 1 tbsp oil in a large fry pan. Add

half the onions. Cook over medium low heat, stirring occasionally until onions are well cooked and golden brown. Repeat with other half of the onions. Set aside.

2. In a pot, heat one third cup butter. Add one third cup flour. Stir constantly and cook for approximately 2 minutes. Slowly add cream and continue to stir as sauce thickens. Once boiling again, slowly add milk in four separate additions, allowing sauce to come back to a boil each time. Season with salt and pepper. Set aside.

3. Grease a 9" x 13" casserole dish with butter. Layer one third of the potato slices in pan until pan is completely



covered. Sprinkle with pepper. Spread one third of the onions on top. Spread one third of the cheese on top of that. Spread one third of the sauce on. Repeat this until all ingredients are used up.

4. Cover with foil and bake in a preheated 350 degree oven for approximately 1 hour, then remove foil and continue to bake about another 30-45 minutes until casserole is bubbly and golden brown on top.

## Maple Ave. Baptist Church to host Princess Tea

A Princess Tea will be held on Saturday, May 12, 1:30- 3 p.m. at Maple Avenue Baptist Church, 177 Maple Ave., Georgetown.

This Tea is for girls age 3 to Grade 3.

Tickets (\$6 each) can be purchased from the church office and must be bought in advance. Seating is both assigned and limited.

Adult princesses must accompany little princess. (Note: both adult princesses and little

princesses must purchase a ticket.)

Princess costumes and pretty dresses are encouraged but not mandatory!

Doors open at 1 p.m.

Included are tea, treats, a craft, and a story and photo with The Queen.

For more information: [www.mabc.ca/princess-tea](http://www.mabc.ca/princess-tea) or call

905-873-9211. The church office is open Tuesday to Friday, 9 a.m. to 4 p.m. and Sunday, 9 a.m. to 12 p.m.



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