## 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



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 and put them together. them up with ham, grilled veggies and kale salad. So there loped potato secrets that I've was lots and lots of healthy learned... stuff to offset the potatoes.

Mom hosted a family Easter rather than just sprinkling flour lunch on Friday and I did Eas- and butter between the layers ter on Sunday for the other side then filling up with milk. and we both ended up making almost exactly the same reci- much better if you caramelize

There are a couple of scal-

1. They are always better if Strangely enough though, you make a béchamel sauce

2. The flavour is soooooo pe— so I took the best of both 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.

space for your meal, cook the scalloped potatoes in advance (earlier in the day) then just let them sit at room temp. Reheat 3 shortly before serving— they actually have even more flavour this way.

5. This is not a quick reci-  $\overline{a}$ to complete all the steps, so if a you are planning on the you are planning on making  $\searrow$  these, make sure the rest of 2vour menu is fairly simple or N you'll be in the kitchen forever!

Have fun and keep cooking! Email questions and comments to 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

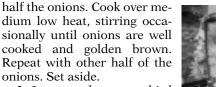
• coarse salt and freshly ground black pepper

Method

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

deals4u.ca

Waq



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. Laver one third of the potato slices in pan until pan is completely



covered. Sprinkle with pepper. Spread one third of the onions 177 Maple Ave., Georgetown. on top. Spread one third of the cheese on top of that. Spread Grade 3. one third of the sauce on. Repeat this until all ingredients can be purchased are used up.

4. Cover with foil and bake fice and must be in a preheated 350 degree bought in advance. oven for approximately 1 hour, Seating is both asthen remove foil and continue signed and limited. to bake about another 30-45

4. If you are lacking in oven

A Princess Tea will be held on

This Tea is for girls age 3 to

Saturday, May 12, 1:30- 3 p.m. at

Maple Avenue Baptist Church,

Maple Ave. Baptist Church to host Princess Tea princesses must purchase a ticket.)

> Princess costumes and pretty dresses are encouraged but not mandatory!

Tickets (\$6 each) from the church of-

Adult princesses must acminutes until casserole is bub- company little princess. (Note: bly and golden brown on top. both adult princesses and little



Doors open at 1 p.m. Included are tea, treats, a craft, and a story and photo with The Queen. For more informawww.mabc.ca/ tion: 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.



Your local community retail connection



flyerland.ca

