

Crockpot Scalloped Potatoes

5 medium potatoes, thinly sliced
3 tablespoons butter
1/4 cup all-purpose flour
1 teaspoon salt
1/8 teaspoon freshly ground black pepper
1 1/2 cups milk
1 to 1 1/2 cups shredded cheese
fresh chopped parsley or chives, for garnish, optional

Variations and Tips Crockpot Scalloped Potatoes 5 hrs 15 mins | Yield: 4 Servings | (35)

Butter the bottom and sides of the slow cooker crockery insert.

1. Turn the sliced potatoes the buttered crock pot.
2. Combine the 3 tablespoons of butter in a saucepan over medium-low heat. When the butter has melted, add the flour, salt, and pepper. Cook, stirring constantly, for 2 minutes. Gradually whisk in the milk. Heat and stir until bubbly and thickened. Add the shredded cheese and continue cooking, stirring, until the cheese has melted.
3. Pour the cheese sauce over the potatoes.
4. Cover and cook on low 5 to 7 hours, stirring once or twice during the cooking time to keep the potatoes coated with the cheese sauce.
5. Transfer the potatoes to a serving bowl and garnish with parsley or chives, if desired.

Crockpot Scalloped Potatoes With Cheese Recipe <https://www.thespruce.com/crock-pot-scalloped-potatoes-with-cheese-3055527> 2/3

You Might Also Like Instead of thinly sliced potatoes cut the potatoes into 1/4-inch to 1/2-inch cubes.

1. Add about 1/4 cup of chopped onion to the butter and saute until just tender. Add the flour, salt, and pepper and proceed with the recipe.
2. For extra color and flavor, add a few tablespoons of minced green onion or red or green bell pepper. Or add some diced pimiento to the sauce.
3. Add 1 cup of diced ham to the sauce mixture, or add about 1/4 cup of diced cooked bacon for some smoky flavor.
4. For a freshly baked au gratin look, transfer the cooked potato mixture to a buttered baking dish. Combine 1 cup of soft fresh bread crumbs with 2 tablespoons of melted butter. Sprinkle the crumbs over the potatoes and bake at 400 F for about 10 to 15 minutes, or until browned.
5. Top the potatoes with extra cheddar cheese just before they're done and continue cooking until melted.