

Seasonal Eating



Swiss Scalloped New Potatoes and Leeks

- 2 1/2 pounds new potatoes, sliced
- 4 tablespoons butter
- 2 leeks, trimmed and chopped (1 1/2 cups)
- 3 cloves garlic, minced
- 1/2 cup flour
- 1 1/2 teaspoons dried thyme, crushed
- 1 teaspoon salt
- 1/2 teaspoon black pepper
- 4 1/2 cups milk
- 2 cups shredded baby Swiss cheese, divided

Coat a 2 quart baking dish with cooking spray. In a large Dutch oven, cook potatoes, in boiling, salted water for 5-6 minutes. Drain and return to Dutch oven. Meanwhile, in a saucepan, melt butter over medium heat. Add leeks and garlic and cook about 5 minutes or just until tender. Stir in flour, thyme, salt and black pepper. Stir in milk all at once. Cook and stir over medium heat until thickened and bubbly. Stir in 1 1/2 cups of the cheese until melted. Taste and adjust salt. Pour sauce over cooked and drained potatoes. Stir gently until coated. Spoon potato mixture into prepared baking dish. Sprinkle with remaining 1/2 cup cheese. Bake in a 325 degree oven for about 35-40 minutes or until edges are bubbly and cheese on top is golden. Let stand for 10 minutes before serving.