



## *Blue Cheese Scalloped Potatoes*

*Scalloped potatoes are the standard accompaniment to the table with ham. This recipe includes more nutrition and vitamins with sweet potatoes added to the mix.*

### Ingredients

2 tbsp vegetable oil  
¼ cup all-purpose flour  
3 cups skimmed milk, warmed  
2 tbsp. **Garlic & Blue Cheese Potato Seasoning**  
¼ cup crumbled Stilton cheese (optional)  
1 tsp Dijon mustard  
½ tsp salt  
¼ tsp pepper  
3 Yukon Gold potatoes, peeled and thinly sliced  
2 small sweet potatoes, peeled and thinly sliced  
1 small onion, thinly sliced



### Directions

Heat oil over medium-high heat in saucepan. Add flour and cook, stirring for 1 minute. Whisk in milk slowly and continue whisking gently for about 5 minutes or until mixture is thick enough to coat the back of a spoon. Remove from heat and add **Garlic & Blue Cheese Potato Seasoning** and Stilton cheese, mustard, salt and pepper; whisk until smooth. Set aside.

Preheat oven to 375°F (190°C)

Alternately layer Yukon Gold and sweet potatoes with onion in lightly greased or sprayed 13 x 9-inch casserole dish. Pour milk mixture evenly over potatoes.

Bake in oven, uncovered for about 1 hour or until potatoes are golden brown and tender when pierced with a knife.

*Adapted from LCBO Food & Drink magazine.*



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