



# Recipe #505 Scalloped Potatoes

**Serving Size and Ingredients: 4 oz.**

25 Servings	50 Servings	100 Servings	Ingredients
25	50	100	Potatoes, Sliced
5 pks.	10 pks.	20 pks.	Cheddar Cheese Cubed (8 oz. pk.)
2-1/2 cups	5 cups	10 cups	Margarine
5 cups	10 cups	20 cups	Milk
3 Tbsp. + 1 tsp.	1/3 cup + 1 Tbsp.+ 1 tsp.	3/4 cup + 1 Tbsp. + 1 tsp.	Cooking Sherry
5 cups	10 cups	20 cups	Cornflake, Crumbs

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### **Instructions:**

- 1. Preheat oven to 350 degrees F.**
- 2. Bring a large pot of salted water to a boil. Add potatoes and cook until tender. Drain and place in steam table pan.**
- 3. Combine cheese, butter and milk. Heat until cheese and butter melt; stir in the sherry. Pour cheese mixture over potatoes and sprinkle cornflakes crumbs on top.**
- 4. Bake in preheated oven for 15 to 30 minutes, or until heated through.**