

## **Cream Cheese Scalloped Potatoes**

2 c. milk or cream  
3 cloves of garlic thinly sliced  
8 oz. cream cheese  
2 T. stone ground mustard  
2 T. Dijon mustard  
2 t. paprika  
2 t. dried thyme  
1 pinch cayenne pepper  
3 c. thinly sliced russet potatoes, peeled  
1 onion, thinly sliced  
2 T. chopped parsley  
freshly ground pepper

Preheat oven to 350°F degrees. Bring milk or cream and the garlic to a boil and reduce by a third. Add half of the cream cheese, mustard and herbs. Stir until cream cheese is melted. Set aside. Layer the potatoes and onions and dots of the rest of the cream cheese. Pour the cheese mixture over the top. Sprinkle with parsley and pepper. Bake covered for 45 minutes. Remove cover and bake until the top is brown and bubbly and potatoes are done, about 30 more minutes. Let sit for 10 to 15 minutes to cool. Serves 6-8.