

Easy Cheesy Scalloped Potatoes

This will make one large tray *

[Live Life Simple: Freeze Dried Potatoes // Mashed Potatoes, Potato Salad, Raw, Scalloped Potatoes](#)

Ingredients:

6 Yellow Potatoes sliced in Food processor

1 C Heavy Whipping cream divided into ¼ Cups

1 C Parmesan Cheese divided into ¼ Cups

4 Cloves of Garlic diced (1 clove per layer)

½ tsp salt (⅛ tsp per layer)



Directions:

1. Preheat oven to 400 F
2. Very sparingly spray 9 x13 casserole dish with oil
3. Spread about ¼ of sliced potatoes on bottom
4. Drizzle ¼ C heavy whipping cream over potatoes
5. Add 1 clove diced garlic, ¼ C Parmesan Cheese, & ⅛ tsp salt sprinkled over the layer.
6. Repeat steps 3-5 3 more times
7. Bake for about 1 hour or until potatoes are cooked all the way through
8. Place Silicone or Parchment On your tray
9. Spread scalloped potatoes on tray
10. Pre Freeze and Freeze Dry
11. Store Appropriately (See Tips and Tricks for storage help)

Cycle Time: My Cycle time in a mixed load Large Freeze Dryer with a Premier Pump was 25 hours

Rehydration: Soak thoroughly, then cook on the stove in a pan. Air Fry after cooking off water brings back the crispness, taste is there after cooking off water.



Live.
Life.
Simple.

www.freezedryingcookbook.com

Cycle times & rehydration for reference only

* Large Tray = 8 Cups/tray Medium = 6 Cups/Tray Small = 4 Cups/Tray