



Smoked Scalloped Potatoes

Yield: 18, 5 oz Side Portions

Ingredients:

- 5 lb. bag [Reser's Scalloped Potatoes](#) (71117.56001)
- 2 Tbsp Butter
- 2 Tbsp Garlic, minced
- 1 Tbsp Shallot, minced
- 1 tsp Thyme, minced
- 1 cup Smoked Cheddar, shredded
- 1 cup White Cheddar, shredded

Directions:

1. Heat smoker to 225°F.
2. Heat butter in a small sauté pan and sauté garlic and shallots until softened, but not browned.
3. Add minced thyme and take the heat.
4. In a metal bowl, mix the Reser's Scalloped Potatoes with the sauteed garlic mixture to combine.
5. Fill into a sprayed 2" half hotel pan.
6. Top with shredded cheese and wrap with foil.
7. Smoke for 1 hour.
8. Remove foil and finish in a 375°F oven for 12-15 minutes until cheese is golden brown.
9. Keep warm until service.