



Nonna Snowden Cooks

Cook, Skydive, Have Fun, Give Back



Scallop Potatoes

Nonna Snowden recommends you visit her at www.nonnasnowdencooks.com and watch her “how to” video on preparing several dishes. This recipe is a delicious side dish that goes well with any large dinner you are serving. Combined with Nonna's Prosciutto Covered Asparagus, you'll have a side dish variety that suits your family's keto dieters as well as the potato lovers!

Ingredients:

6 large brown potatoes
1/4 cup goat butter
1/4 cup white flour
2 (ish) cups heavy whipping cream or milk or a combination
1 pack bacon
1/2 cup grated sheep's milk Romano cheese
Dan Pastorini's Garlic Herb (sprinkle to taste)
Uncle Paulie's Ghostpepper Salt (sprinkle to taste)

Potatoes:

1. Wash and poke potatoes with a fork. Peel if you want to, but you don't have to.
2. Put all potatoes in the microwave and zap on high for 5-10 minutes. How long you microwave the potatoes depends on the potato sizes. However, you want them to be about half way cooked through or reasonably soft. Test by poking a fork in them.
3. Slice potatoes.

Bacon:

4. Fry the bacon
5. Let cool
6. break up into small pieces

White Sauce:

7. Melt butter
8. Mix flour with butter (1:1 ratio - butter:flour)
9. Add 2 cups of heavy cream, milk, or a combination to the flour & butter
10. Microwave for about 5 minutes or until desired thickness achieved. You can also thicken the white sauce using a pot on a stove burner.
11. Once desired thickness is achieved, add grated sheep's milk Romano cheese.
12. Heat 2 (ish) minutes to help melt and blend the cheese into the sauce. (Add a little cream/milk and mix if it is too thick when you remove it from heat).

Nonna donates 50% of proceeds to JumpForTheRose.org.





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Putting it all together:

11. Put one layer of potatoes in a casserole dish.
12. Sprinkle bacon and Dan Pastorini's Garlic and Herb Spices on layer.
Optional: you can pour some white sauce over each layer if you have enough and desire
13. Repeat #11 and #12 until dish is full or until you run out of potatoes.
14. Spread black olives on top layer.
15. Pour white sauce on top layer. Pour as evenly as possible.

Note: If you want a larger quantity add more butter and flour. Make sure you use a 1:1 ration (1/3 cup butter:flour). To thicken the sauce, heat it. To thin the sauce add cream/milk.

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