

Scalloped Potatoes

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Ingredients

5 cups peeled, sliced potatoes
3/4 cups raw cashews
3 cups water
2 teaspoons Seasoning Salt
1 1/2 Tablespoons whole
wheat pastry flour
1 bay leaf
1 teaspoon sweet basil

Instructions

- Blend cashews with water, Seasoning Salt, Bay Leaf and flour until smooth.
- Place thinly sliced potatoes in casserole, sprinkling layers with sweet basil.
- Pour cashew mixture over potatoes and sweet basil.
- Bake at 400° for 30 min or until lightly browned on top, but bubbling and tender underneath. Sprinkle with paprika or parsley to serve.



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4.9 ★★★★★

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