

Scalloped Potatoes

By Dorothy Zehnder

- ¼ cup onion, chopped
- ¼ cup butter or margarine
- ¼ cup all-purpose flour
- 1½ teaspoons salt
- ⅛ teaspoon pepper
- 1½ cups milk
- 1 cup heavy cream (a half pint)
- 5 large potatoes, peeled and thinly sliced (5 cups)

To make sauce, in a saucepan cook onion in butter or margarine till tender but not brown. Blend in flour, salt and pepper; add milk. Cook and stir till thickened and bubbly. Cook and stir 1 to 2 minutes more; remove from heat. Place half of the sliced potatoes in a greased 2-quart baking dish. Cover with half of the sauce. Repeat layers. Bake, covered, in a preheated 350 degree oven for 45 minutes, stirring once. Uncover and bake about 30 minutes more or till potatoes are done.

Yield: 4-6 servings

****Note from Dorothy: This is a very simple dish that will pair well with any main dish. Double the recipe if having a larger party or want left overs.*