



Garden Fresh Farm Recipes

Creamy Scalloped Potatoes

Potatoes are one of my favorite vegetables and this is my favorite way to prepare them. These potatoes are hot, creamy and cheesy. They taste great with ham or chicken dishes.

Ingredients:

Two pounds potatoes [about six medium]
3 Tablespoons butter
3 Tablespoons flour
Salt and pepper
2 ½ cups milk
¼ cup finely chopped onion
1 Tablespoon butter
1 cup shredded cheddar cheese

Directions:

Heat oven to 350 degrees.

Wash potatoes; pare thinly and remove eyes. Cut potatoes into thin slices to measure about four cups.

Melt 3 tablespoons butter in saucepan over low heat. Blend in flour and seasonings. Cook over low heat, stirring until mixture is smooth and bubbly.

Remove from heat. Stir in milk. Return to heat. Bring to the boil, stirring constantly. Boil and stir one minute. Stir in cheddar cheese until melted.

In greased two-quart casserole, arrange potatoes into layers, topping each with half the onions and 1/3 of the sauce. Top with remaining potatoes and sauce. Dot with 1 Tablespoon butter. Bake uncover for 60 minutes until potatoes are tender and browned on top.

Let stand 5 to 10 minutes before serving.