

Scalloped Gratin Potatoes



Ingredients:

- 8 Russet Potatoes, peeled, sliced into ¼" slices
- 2 Onions, sliced into rings
- Salt & Pepper to taste
- 6 tbsp Butter
- 6 tbsp All Purpose Flour
- 1 tsp Salt
- 4 cups Milk
- 3 cups shredded Cheddar Cheese

Directions:

- Preheat oven to 400° F (200° C).
- Butter a 1 quart casserole dish.
- Layer ½ of the potatoes into bottom of the prepared casserole dish.
- Top with the onion slices, and add the remaining potatoes.
- Season with salt and pepper to taste.
- In a medium-size saucepan, melt butter over medium heat.
- Mix in the flour and salt, and stir constantly with a whisk for one minute.
- Stir in milk.
- Cook until mixture has thickened.
- Stir in cheese all at once, and continue stirring until melted, about 30 to 60 seconds.
- Pour cheese over the potatoes, and cover the dish with aluminum foil.
- Bake 1½ hours in the preheated oven.