

Scalloped Potatoes

This was my favorite potato dish as a young girl and I make it once in a while now. I forget how much everyone likes it and every time I make it I vow I'll do it more often, but then I forget again. This is a good dish for a buffet or pot luck.

What you need:

4 lbs baking potatoes
salt and pepper to taste
1 cup of milk
3 tablespoons flour
2 tablespoons butter or margarine
2 tablespoons dried minced onion
½ cup of grated Parmesan, Romano or Asiago cheese

How to assemble:

Peel and rinse the potatoes
Slice the potatoes thinly
Use a large rectangular baking dish, spray with PAM
Spread 1/3 potato slices on the bottom of dish
Sprinkle 1 tablespoon of dried mince onions over the layer of potatoes
Sprinkle with salt and pepper
Sprinkle with 2 tablespoons of cheese
Sprinkle with 1 ½ tablespoons of flour
Dot with little pieces of 1 tablespoon of butter
Repeat this layer
Final layer spread the last of the potatoes
Pour in milk so it reaches to ½ inch from top of baking dish (add more milk if necessary) but don't cover the top of the potatoes
Sprinkle the remaining grated cheese on top
Bake in a pre-heated oven at 350° for about 1 hour,
Remove from oven and test for tenderness of the potatoes by jabbing with a fork
If potatoes are not done, bake another 20 minutes
Cool about 10 minutes
Serve

Variations:

Layer sliced ham and double the cheese to turn this into a main dish, serve with a salad and a vegetable for a satisfying meal.

Notes: