

Scalloped Potatoes

The texture of these scalloped potatoes is so velvety smooth. Making the sauce first, eliminates that graininess and raw, starchy taste.

- 3 Tbs. butter
- 3 Tbs all-purpose flour
- 1-1/2 tsp salt, optional
- 1/4 tsp. pepper
- 3 cups milk
- 9 medium potatoes (3 pounds)
- 1 medium onion, sliced thin
- 2 tsp. parsley flakes or 4 Tbs. fresh parsley



In 2-quart saucepan over medium heat, melt butter. Stir in flour, salt and pepper until blended; continue cooking 2 minutes, stirring constantly. Gradually stir in milk and cook until sauce is thickened and smooth, stirring constantly. Remove saucepan from heat; set aside, stirring occasionally to prevent a skin from forming on surface of sauce.

Peel potatoes.

With sharp knife, slice potatoes to uniform thickness, about 1/8 of an inch, so they cook in the same amount of time.

In greased 2-quart casserole, arrange half the potatoes; half the sliced onions, and half of the parsley; pour half the sauce on top.

Repeat with remaining potatoes, onion, parsley, and sauce.

Cover casserole; bake in 350 degree oven 1 hour.

Uncover and bake 1 hour longer or until potatoes are fork-tender and top is browned.

Yield: 10 servings.