

Au Gratin Potatoes

Makes: 8 servings

Ingredients

- 6 medium russet potatoes, peeled and cut into 1/4 inch slices
- 1 cup chopped onion
- 2 tablespoons butter
- 4 tablespoons flour
- 2 cups milk
- 1 ½ cups shredded cheddar cheese
- ½ teaspoon salt
- 1 dash black pepper



Directions

1. Preheat oven to 350°F.
2. Prepare a casserole baking pan (9x13 inch) by coating lightly with oil or butter.
3. Make a white sauce by melting butter in a small pan. Stir in flour. Gradually add milk, stirring constantly.
4. Cook, stirring constantly, until sauce is slightly thickened. Remove from heat. Stir in cheese until melted and smooth. Add salt and pepper.
5. Place a layer of potatoes and onion in the prepared casserole pan, using approximately ¼ of the potatoes and ¼ cup onion.
6. Spread with ½ cup of the prepared cheese sauce.
7. Repeat layers, making a total of 4.
8. Bake for one hour.

Recipe from: *Favorite Recipes for Family Meals*, Washington State University Extension, adapted by the USDA Food and Nutrition Administration.

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