

Cheesy Scalloped Potatoes

5 MEDIUM POTATOES (PEELED AND SLICED THIN)

1 3/4 CUP MILK

2 TBSP. BUTTER

2 TBSP. WHITE LILY FLOUR

1/2 TSP. SALT

1/2 TSP. PEPPER

1 1/2 CUPS SHREDDED CHEDDAR CHEESE

1/4 CUP DICED ONION

Cook the potatoes until fork tender. It is better to overcook than under cook because they will not become soft in the oven.

In a 10" skillet or medium saucepan melt the butter, then add the flour. Mix well and cook until flour is golden brown. Add milk and stir over heat until creamy. Add 1 CUP shredded cheese and mix with a spoon until blended well.

In a 2.5 qt. casserole dish, sprayed with cooking spray, place cooked potatoes. Top with diced onion and pour cheese sauce over the top. Mix it up a little to coat potatoes well. Bake in a 350-degree oven until nice and bubbly (about 35 min.) Before you remove it from the oven to serve top with remaining cheese and let it melt. Remove and serve hot.