

# Classic Scalloped Potatoes

## White Sauce:

- 2 Tablespoons Butter
- 2 tablespoons All-Purpose Flour
- 1 Teaspoon Salt
- 1/8 Teaspoon Pepper
- 3 Cups Milk

Combine above ingredients in sauce pan and cook on medium heat until mixture bubbles and begins to thicken. Remove from heat and set aside.

## Potatoes:

5-6 Medium Potatoes

Peel potatoes. Use food processor to thinly slice.

## Other Ingredients:

2 Tablespoons Fresh (or 1 Teaspoon Dried) Minced Onions

## Final Steps:

- Pre-heat oven to 350 F
- Grease 8" x 8" pan
- Layer about 1/4 of the potatoes, onions, and white sauce in pan
- Repeat three times
- Cover pan with foil
- Bake for one hour
- Remove foil and bake for another 30 minutes (longer if you want the top potatoes more golden)