Scalloped Potatoes
Makes about 6 servings

Ingredients:
2 lbs. Potatoes, washed (about 6 medium)
4 Tbs. Margarine
2 Tbs. Flour
1 small onion, about ¼ cup finely chopped
2 ½ cups low-fat milk
Salt to taste
Pepper to taste

Directions:
1. Peel washed potatoes and slice thin. Arrange about 1/3 of the potatoes on the bottom of a greased 2-qt. casserole dish.
2. Top potatoes with some of the finely chopped onion, a few dots of margarine, and some salt and pepper to taste. Sprinkle about ½ of the flour on top of this.
3. Add another 1/3 layer of the potatoes, repeating steps 2-3.
4. Layer the last of the potatoes and dot with margarine.
5. Pour milk over top of potatoes.
6. Cover and bake at 350° for about one hour. Remove cover and bake an additional 15-20 minutes.
7. Test to see if potatoes are done by piercing potatoes with a fork. Fork should pierce potatoes easily, if not bake a while longer.

*Additions: shredded cheese, Ham/Spam cubed

Source: Recipe from Broome County CCE