

Creamy Scalloped Potatoes

written by The Recipe Exchange | June 7, 2019

Ingredients

1 med. onion – minced
3 Tbs butter OR margarine
3 Tbs flour
1 tsp. salt
1/4 tsp. black pepper
2 1/2 cups milk
1/4 cup Parmesan cheese – optional
6 med. potatoes – peeled, sliced
1 Tbs butter OR margarine

Directions

Cook onion in butter until soft. Stir in flour, salt, and pepper. Stir in milk. Simmer until thick, stirring constantly. Remove from heat. Stir in Parmesan. Lay 1/3 of the potatoes in bottom of casserole dish. Pour 1/3 of the hot mixture over potatoes. Repeat twice. Dot top with butter. Bake, covered, in 350 degree oven for 30 minutes, then uncovered for 60 minutes.