Easy Scalloped Potatoes

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Ingredients

1.5 lb potatoes about 5 medium – you need 3 cups of sliced potatoes
1/2 medium onion
3 Tbs flour
salt to taste
2 cups milk
2 Tbs butter cubed (plus more for greasing dish)
1 cup cheddar cheese

Directions

Peel the potatoes, then using a mandolin, or sharp knife – do a medium slice on your potatoes. They should be between a quarter and a half inch thick).

Slice the onions thinly.

Grease an 8 x 8 baking dish, and preheat the oven to 350F.

Layer the potatoes, onions, flour, salt and pepper, about 3 times. On the last layer – add the butter.

Heat the milk til it's hot, but not boiling. Pour the milk over the top of the dish, and cover the dish with foil.

Bake for 30 minutes, remove the foil and add the cheese. Bake until potatoes are tender (another 20 minutes).

Remove from the oven, and let it stand while the sauce thickens.