

## Scalloped Potatoes

10 medium potatoes  
1/4 cup of flour  
1/4 cup butter  
3 1/2 cups milk  
1 large clove garlic, finely chopped  
1 tsp each salt & pepper  
1 large onion, finely chopped  
1 cup or more grated mozzarella or cheddar cheese

1. Melt butter in a pot on medium-low heat. Add flour, stir until smooth. Stir frequently.
2. Add 1/2 cup of milk and stir until well blended. Add remaining milk and salt. Stir frequently to prevent scorching. Takes about 10 minutes
3. Meanwhile, peel and thinly slice potatoes. Put 1/2 of the potatoes in a 9x13 pan and spring 1/2 the onions on the top. Repeat with remaining potatoes & onions.
4. Pour milk sauce over the potatoes, shake the pan to distribute and spread cheese over the top. Sprinkle paprika and pepper on the top.
5. Bake in an oven preheated to 350 degrees for 60 to 70 minutes. Allow to cool 10 minutes before serving.

Makes 12 servings.

Options: use a mix of strong & mild cheeses. Add 1 tbsp of Dijon mustard at the end of step 3 but reduce salt to 1/2 teaspoon.

This recipe is from a book called Practical Cooking with Flair by Rene Buser.