

Aunt Hazel's Scalloped Potatoes

by Matt Rich

From the kitchen of Hazel Hills.

4 servings · 260 cal/serving

9g protein · 34g carbs · 11g fat

side dish

potatoes

casserole

1.4 t pepper
1/2 cup diced onion
4 cups sliced potatoes

Melt butter in sauce pan. Add flour and mix. Blend in milk and cook over low heat until thickened, stirring constantly. Add seasonings and onion. Put 1/2 the potatoes in greased baking dish and cover with 1/2 of sauce. Add the rest of the potatoes and pour

Ingredients

- 2 tablespoon butter
- 2 tablespoon flour
- 2 cup milk
- 1.5 tablespoon salt
- 1.4 teaspoon black pepper
- 1/2 cup onion
- 4 cup potatoes
- cheddar cheese

Steps

1. Melt butter in sauce pan. Add flour and mix.
2. Blend in milk and cook over low heat until thickened, stirring constantly.
3. Add seasonings and onion.
4. Put 1/2 the potatoes in greased baking dish and cover with 1/2 of sauce.

5. Add the rest of the potatoes and pour remaining sauce on top. Cover with cheese slices.
6. Cook at 350 degrees for 30 minutes covered. Then, uncover and cook until potatoes are tender.