



Scalloped Potatoes

NIBBLEDISH CONTRIBUTOR

Ingredients

3 Tbs butter 3 Tbs all-purpose flour 2 tsp salt 1/4 tsp pepper 3 cups milk 6 cups thinly sliced potatoes

Instructions

Melt butter in a large saucepan over medium-low heat. Stir in flour until smooth and bubbly. Stir in salt & pepper. Gradually add milk, stirring until thick and bubbly. Add sliced potatoes to sauce. Cover and simmer for (approx) 8 min. Transfer mixture to a greased 12x8" baking dish. (sprinkle top with grated parmesan cheese if desired for a crispy crust) Bake uncovered at 375° for (approx) 45 min