

Taste of Home

## Simple Au Gratin Potatoes Recipe

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These cheesy potatoes are always welcome at our dinner table, and they're so simple to make. A perfect complement to ham, this homey side dish also goes well with pork, chicken and other entrees. -Cris O'Brien, Virginia Beach, Virginia

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**TOTAL TIME:** Prep: 20 min. Bake: 1-1/2 hours**YIELD:** 6-8 servings

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**Ingredients**

3 tablespoons butter

3 tablespoons all-purpose flour

1-1/2 teaspoons salt

1/8 teaspoon pepper

2 cups 2% milk

1 cup (4 ounces) shredded cheddar cheese

5 cups thinly sliced peeled potatoes (about 6 medium)

1/2 cup chopped onion

**Directions**

1. Preheat oven to 350°. In a large saucepan, melt butter over low heat. Stir in flour, salt and pepper until smooth. Gradually add milk. Bring to a boil; cook and stir 2 minutes or until thickened. Remove from heat; stir in cheese until melted. Add potatoes and onion.
2. Transfer to a greased 2-qt. baking dish. Cover and bake 1 hour. Uncover; bake 30-40 minutes or until the potatoes are tender. **Yield:** 6-8 servings.

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