

Scalloped Potatoes

Category: Vegetable

Servings: 4

Rating: 10

Source: Ian Smith

Description:

Ingredients:

pepper	to taste
potato	4 medium, sliced thinly
onion	1 medium, sliced thinly
butter, unsalted	3 tablespoon
flour, all-purpose	3 tablespoon
milk	2 cups
nutmeg	1/4 teaspoon
cayenne pepper	1/4 teaspoon
gouda cheese	2 tablespoons, grated
paprika	1/4 teaspoon
salt	to taste

Instructions:

Cover the potatoes with boiling water, mix in 1/2 teaspoon of salt, and cover the pan until cooled. Drain and set aside.

Melt the butter in a heavy saucepan and add the flour to make a roux. Cook the roux for 2-3 minutes and add the milk. Simmer until the sauce has thickened and stir in 1/4 teaspoon of salt and the cayenne and nutmeg. Add the grated cheese and remove from the heat.

Make the casserole by successively layering potatoes, onion, salt and pepper, and the sauce in a buttered casserole dish. End with the last layer of sauce and lightly sprinkle with paprika. Cover with tin foil and bake in a 375° oven for 45 minutes. Remove the foil and bake for another 15 minutes before serving.