

Side Dish

Egg and Olive Potato casserole

Ruth Bakalar

The Complete Potato Cookbook

2 pounds (6 medium) potatoes, cooked, peeled and sliced

salt and pepper to taste

3 hard-cooked eggs, chopped

1 can (6 oz) sliced black olives, drained

2 tablespoons butter

2 tablespoons all-purpose flour

2 cups milk

1/2 cup (4 oz) shredded cheddar cheese, divided

Preheat oven to 350 degrees.

Place 1/3 of potatoes in a greased 8-inch baking dish sprinkle with salt and pepper to taste.

Mix eggs and olives in a small bowl. Sprinkle half of mixture on top of potatoes in baking dish.

Place a second layer of potatoes and seasoning; cover with remaining egg mixture.

Place remaining potatoes in baking dish.

In a small saucepan, melt the butter and stir in flour; cook for 3 minutes, stirring constantly, but do not allow roux to color. Gradually stir in milk and cook, stirring constantly, until sauce is smooth and thickened. Add 1/4 cheese to mixture and stir until cheese melts. Add salt and pepper to taste. Pout the cheese sauce over the top of potato mixture. Sprinkle remaining cheese on top of casserole.

Bake, uncovered, for 25 minutes until casserole is bubbling hot and browned.

Per Serving (excluding unknown items): 1351 Calories; 87g Fat (57.4% calories from fat); 57g Protein; 88g Carbohydrate; 8g Dietary Fiber; 824mg Cholesterol; 2076mg Sodium. Exchanges: 3 1/2 Grain(Starch); 4 1/2 Lean Meat; 1/2 Fruit; 2 Non-Fat Milk; 14 Fat.