

## **Scalloped Potatoes II**

Arlene Borg, the Grammy Guru - Romancing the Stove  
Hometown News

**Servings: 4**

*This dish can be prepared in advance and cooked halfway. Finish cooking when ready to serve.*

**6 medium potatoes**

**1 medium onion**

**salt and pepper**

**3 to 4 heaping tablespoons flour**

**4 tablespoons butter or butter substitute**

**milk (regular, low-fat or skim)**

Peel the potatoes and cut into thin slices.

Halve the onion and cut into thin slices.

Place the potatoes and onion in an aerosol sprayed baking dish in three layers. Start with the potatoes and then the onions. Sprinkle with salt, pepper and flour. Dot with butter. Continue layering ending with flour.

Add milk until it comes almost to the top of the potatoes.

Cover and bake in a 350 degree oven until the milk is absorbed and the potatoes are fork tender, one hour to one hour and 15 minutes. Remove the cover for the last 15 minutes for browning.

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Per Serving (excluding unknown items): 496 Calories; 1g Fat (2.1% calories from fat); 14g Protein; 107g Carbohydrate; 6g Dietary Fiber; 0mg Cholesterol; 14mg Sodium. Exchanges: 7 Grain(Starch); 1/2 Vegetable.