

Scalloped Potatoes

*Canadian Mennonite Cookbook - 1974
D. W. Friesen & Sons Ltd.*

Servings: 6

6 cups raw potatoes, sliced thin

4 tablespoons flour

2 1/2 teaspoons salt

1/8 teaspoon pepper

1 onion, minced

2 1/2 cups hot milk

2 tablespoons butter

Preheat the oven to 350 degrees.

Place a layer of potatoes in a greased casserole dish.

Add the minced onion. Sprinkle with salt, pepper and flour. Dot with butter. Repeat the layers until all of the ingredients are used.

Pour the hot milk over the potatoes.

Bake for one to one and one-quarter hours.

Per Serving (excluding unknown items): 122 Calories; 7g Fat (53.2% calories from fat); 4g Protein; 10g Carbohydrate; trace Dietary Fiber; 24mg Cholesterol; 978mg Sodium. Exchanges: 1/2 Grain(Starch); 1/2 Vegetable; 1/2 Non-Fat Milk; 1 1/2 Fat.