

Best Scalloped Potatoes

Scalloped potatoes.

Specifically, these scalloped potatoes. In my humble opinion, they are simply the best. And in the years since I originally posted this recipe here on the blog, thousands of you have also tried them and agreed! So today, I thought I'd bump this recipe back to the top of the stack for those of you who might be new to the blog and looking for a tried and true recipe to make this weekend. As someone who has made these dozens and dozens of times, I can vouch – they won't let you down.

INGREDIENTS

4cups thinly sliced potatoes

3tablespoons butter

3tablespoons flour

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INGREDIENTS

4cups thinly sliced potatoes

3tablespoons butter

3tablespoons flour

1 1/2cups milk

1teaspoon salt

1dash cayenne pepper

1cup grated sharp cheddar cheese

1/2cup grated cheese, to sprinkle on top

DIRECTIONS

In a small sauce pan, melt butter and blend in flour.

Let sit for a minute.

Add all of cold milk, stirring with a whisk.

Season with salt and cayenne.

Cook sauce on low until smooth and boiling, stirring occasionally with a whisk.

Reduce heat and stir in cheese.

Place a half of the sliced potatoes in a lightly greased one quart casserole dish.

Pour half of cheese sauce over potatoes.

Repeat with second layer of potatoes and cheese sauce.

Sprinkle the remaining cheese on top.

Top with some paprika for color.

Bake uncovered for about 1 hour at 350°F.

Source : allrecipes.com

NOTE :

" Please note that some meals are better to be prepared every once in a while because of some ingredients like **meat, cheese, lot of sugar, fats..etc.**

Having meals with these ingredients all the time may damage your health. "