

# Best Scalloped Potatoes

Thinly sliced potatoes and onion are layered in a creamy cheese sauce creating ... potatoes all through dinner, my husband said they're the best he's ever had!

## INGREDIENTS

4 cups thinly sliced potatoes  
3 tablespoons butter  
3 tablespoons flour  
1 1/2 cups milk  
1 teaspoon salt  
1 dash cayenne pepper  
1 cup grated sharp cheddar cheese  
1/2 cup 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.

**Smartpoints : 10**

**Serves : 6**