Scalloped Potatoes

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.