

Potato and Vegetables

Scalloped Potatoes

Ingredients:

3 tablespoons butter or margarine
1 medium Vidalia onion, minced
2 tablespoons rice flour
1 teaspoon salt
1 teaspoon white pepper
1 1/2 cups milk
1/4 pound sharp cheddar cheese, shredded
5 medium red bliss potatoes sliced
1/4 teaspoon paprika

Instructions:

Preheat oven to 375 F. In 2-quart saucepan over medium heat, in hot butter, cook onion until tender, about 5 minutes. Stir in rice flour and salt until blended; cook 1 minute. Gradually stir in milk and cook, stirring constantly, until mixture thickens slightly. Remove saucepan from heat; stir in 1/4 cup shredded cheese. In shallow 2-quart casserole, arrange half of the potato slices; pour half of the sauce on top; sprinkle with half of remaining cheese; repeat. Sprinkle with paprika. Bake, covered 45 minutes. Uncover and bake 15 minutes longer or until potatoes are tender. Makes 6 accompaniment servings
Serving Size: 6. Enjoy!

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