

## CREAMY SCALLOPED POTATOES

- 2 pounds potatoes (about 6 medium)
- 3 tablespoons margarine or butter
- 3 tablespoons flour
- 1 teaspoon salt
- $\frac{1}{4}$  teaspoon pepper
- $2\frac{1}{2}$  cups milk
- 1 small onion, finely chopped (about  $\frac{1}{4}$  cup)
- 1 tablespoon margarine or butter

Prepare potatoes as directed at left for boiling, cut into enough thin slices to measure about 4 cups.

Heat 3 tablespoons margarine in saucepan over low heat until melted. Blend in flour, salt and pepper. Cook over low heat, stirring constantly, until mixture is smooth and bubbly; remove from heat. Stir in milk. Heat to boiling, stirring constantly. Boil and stir 1 minute.

Arrange potatoes in greased 2-quart casserole in 3 layers, topping each of the first two layers with  $\frac{1}{2}$  of the onion and  $\frac{1}{3}$  of the white sauce. Top with remaining potatoes and sauce. Dot with 1 tablespoon margarine. Cover and cook in  $325^{\circ}$  oven 40 minutes or in  $350^{\circ}$  oven 30 minutes. Uncover and cook until potatoes are tender, 60 to 70 minutes longer. Let stand 5 to 10 minutes before serving.

6 SERVINGS.

**Scalloped Potatoes for Three:** Use 1 pound potatoes, 2 tablespoons margarine, 2 tablespoons flour,  $\frac{1}{2}$  teaspoon salt,  $\frac{1}{8}$  teaspoon pepper,  $1\frac{1}{2}$  cups milk, 2 tablespoons onion and 1 teaspoon margarine. Prepare as directed except—layer half of the potatoes, all of the onion and half of the sauce in greased 1-quart casserole. Top with remaining potatoes and sauce. Dot with margarine. Cover and cook in  $350^{\circ}$  oven 30 minutes; uncover and cook 35 minutes. Do not let stand before serving.