

Potatoes Au Gratin

(Shirley F)



Ingredients

Potatoes
Onions
Milk
Various cheeses
Butter

Steps

Prepare the potatoes and onions:

Peel and slice potatoes into ½ inch slices. Dice onion. Boil the potato slices and onion in salted water until they begin to get tender, but not breaking apart. Drain.

Sauce:

Add milk (enough to cover potatoes when layered in an oven proof dish).

Add in various types of cheese. I used cheddar, American and Colby. The more the better.

Add butter (lots).

Salt and pepper to taste.

Heat the milk, cheese and butter until the cheese is melted.

Combine:

Pour the cheese sauce over the potatoes and bake in a 350 degree oven until bubbly and top is beginning to brown.