

AU GRATIN POTATOES

By Dorothy Zehnder

8 cups peeled cubed potatoes (1 lb. 2 oz.)

¼ cup butter or margarine

2 tablespoons all-purpose flour, level

¾ teaspoon salt

⅛ teaspoon pepper

2 cups milk

1 lb. processed American cheese, cubed

Minced fresh parsley

In a large saucepan, cook potatoes in boiling water till done, approximately 7 to 12 minutes. Drain and place in a greased 2½-quart baking dish. In a saucepan, melt butter. Add the flour, salt and pepper; stir to form a smooth paste. Gradually add milk, stirring constantly. Bring to a boil; boil and stir for 1 minute. Add cheese; stir just until melted. Pour over potatoes and mix in gently.

Cover and bake in preheated 350° oven for 45-50 minutes or until bubbly. Sprinkle with parsley.

Yield: 12 servings

***Note from Dorothy – This is a very good potato side dish that is perfect for any entrée. Please note that if you are using raw potatoes (peeled and cubed), bake in oven about 1½ hours.