

## AU GRATIN POTATOES

### Ingredients:

- 2 ½ pounds potatoes (about 9)
- 1 medium onion, finely chopped
- 6 T. butter
- 3 T. all-purpose flour
- 2 tsp. salt
- ½ tsp. pepper
- 3 C. milk
- 2-1/2 C. shredded cheddar cheese
- ½ C. fine dry bread crumbs

### Directions:

Wash potatoes and peel them; cut into thin slices. Cook and stir onion and butter in a 2 qt. saucepan until tender; stir in flour, salt and pepper. Cook over low heat, stirring constantly until mixture is bubbly; remove from heat. Stir in milk and 2 cups cheese. Heat to boiling, stirring constantly. Boil and stir for 1 minute. Place potatoes in an ungreased pan. Pour cheese mixture over the potatoes. Bake at 325 degrees for 1 hour, 15 minutes. Mix remaining cheese with the bread crumbs and sprinkle over the potatoes. Cover and let stand. The remaining cooking time will be done at the soup kitchen.