



## SCALLOPED POTATOES

- 2 Tablespoons Snipped Parsley
- 1 1/2 Cups Thinly Sliced Onion
- 4 1/2 Cups Thinly Sliced, Pared Potatoes
- 3 Teaspoons Salt
- 3 Tablespoons Butter
- 7 Teaspoons Flour
- 1/8 Teaspoon Pepper
- 1/8 Teaspoon Paprika
- 1 3/4 Cups Milk

## DIRECTIONS

1. Heat oven to 400 degrees.
2. Bring 1 inch water to boil in a covered saucepan.
3. Grease a 1 1/2 quart casserole.
4. Add onions, potatoes, 2 teaspoons salt to water and boil, covered, for 5 minutes. Drain.
5. In a double boiler, melt butter.
6. Stir in flour, 1 teaspoon salt, pepper, and paprika.
7. Slowly stir in milk.
8. Cook, stirring, until smooth and thickened.
9. Arrange one third of potatoes in casserole.
10. Sprinkle with half the parsley.
11. Pour on one third of the sauce.
12. Repeat layers twice more.
13. Bake 35 minutes.