

Scalloped Potatoes

3	Tablespoons butter or margarine
1	Small onion chopped
2	Tablespoons all purpose flour
1	Teaspoon salt
1/8	Teaspoon ground black pepper
1 1/2	Cups milk, warmed
2	Pounds all-purpose potatoes (6 medium), peeled and thinly sliced

Preheat oven to 375 grease 9-inch square baking dish or shallow 2-quart casserole.

In heavy 2-quart sauce pan, melt butter over low heat. Add onion and cook until tender, about 5 minutes. Add flour and cook, stirring 1 minute. With wire whisk, gradually whisk in milk. Cook over medium heat, stirring constantly, until mixture has thickened and boils. Reduce heat; simmer, stirring frequently, 1 minute. Stir in salt and pepper; remove from heat.

Arrange half of potatoes in single layer in prepared dish; pour half of sauce on top. Repeat layers. Cover and bake 1 hour. Remove cover; bake until potatoes are tender and top is golden, about 30 minutes longer

- 두터운 팬에 버터 녹이고 (약한불) + 양파 익으면 밀가루 넣어 찌는다.
- 우유 넣어 끓여 끓을때까지 찌는다.
- 감자 깎아 얇게 썰다
- 접사각에 유리팬에 감자 깎고 소스만들기 부는다
- 그위에 다시 감자 + 소스
- 마지막에 소스 얹고 은박지 덮어 oven 1시간.
- 꺼내 은박지 벗기고 30분 더 굽는다.

