

Annette Chan
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Potatoes Au Gratin

Preparation Time: 25 minutes.
Serves 6

3 tablespoons margarine or butter
2 tablespoons flour
1 1/2 cups milk
1/2 teaspoon salt
1/4 cup grated cheese
1 1/2 pounds potatoes, boiled and sliced
1/4 cup fine dry crumbs

1. Preheat oven to 350°F. Rub a 1 1/2-quart baking dish with butter or margarine.
2. Melt 2 tablespoons butter or margarine, blend in the flour, add milk slowly, and simmer, stirring, over low heat 3 minutes.
3. Add the salt and grated cheese and continue to heat until the cheese melts.
4. Arrange the potatoes in the baking dish, pour the cheese sauce over them, and top with the crumbs mixed with the remaining tablespoon of butter or margarine.
5. Bake 15 to 20 minutes, or until the crumbs are nicely browned.

From: The American Everyday Cookbook by Agnes Murphy, Random House, New York, c1955.

To boil the potatoes:

~~Peel the potatoes~~ Cover ~~the~~ potatoes
with cold water in a saucepan.
Bring to a boil. Boil gently
for ~~20~~^{to 40} minutes or until tender
when pierced with a fork.
Drain, ~~Peel~~ Cool. Peel.