



SCALLOPED POTATOES

- 6 Medium Potatoes
- Salt and Pepper to Taste
- 2 Tablespoons Flour
- 4 Tablespoons Butter
- Milk

DIRECTIONS

1. Pare raw potatoes and cut them into thin slices.
2. Place in a baking dish a layer of the potatoes to equal 1 inch deep.
3. Season with salt and pepper, sprinkle with flour after each layer of potatoes.
4. Add butter in bits over top.
5. Repeat until all potatoes are used.
6. Add milk until it can be seen between slices of potato, cover with foil and bake in a 350 degree oven for 1 and ½ hours.
7. Remove foil during the last 15 minutes to brown the top.