



## POTATOES AU GRATIN

- 7 Pounds Potatoes
- 1 Onion, Chopped
- 3/4 Cup Butter
- 2/3 Cup Flour
- 2 Quarts Milk, Scalded
- 5 Teaspoons Salt
- 1 Teaspoon Pepper
- 1 Tablespoon Worcestershire Sauce
- 1/4 Teaspoon Tabasco Sauce
- 1 Pound Cheddar Cheese, Grated
- 6 Green Onions, Sliced Thin

## DIRECTIONS

1. Cook potatoes covered in a small amount of water until just tender, about 35 minutes.
2. Drain and strip the skins when the potatoes are cool enough to handle.
3. Cut into a 1/4 inch dice.
4. Cook onion in butter gently for 5 minutes and then blend in flour.
5. Add 3 cups of the scalded milk, cook, stirring constantly, until thickened and smooth.
6. Smooth in electric blender or with an egg beater if necessary.
7. Return to pan and add the rest of the milk, the seasonings and 2/3 of the cheese.
8. Cook and stir to smooth sauce.
9. Add half the chopped onions.
10. Turn potatoes into two buttered shallow casseroles.
11. Pour sauce over potatoes and mix lightly.
12. Top with remaining cheese and onions.
13. Bake in a 350 degree oven for 30 minutes.