



NEW FASHIONED SCALLOPED POTATOES

- 6 Medium Potatoes, Sliced thin
- 1/3 Cup Butter
- 1/3 Cup Flour
- 1 Teaspoon Salt
- 1/4 Teaspoon Pepper
- 3 Cups Scalded Milk
- 2 Ounces Chopped Pimientos
- 4 Scallions, Sliced Thin
- 1/2 Pound Sharp Cheddar Cheese, Diced
- 1 Cup Buttered Bread Crumbs

DIRECTIONS

1. Place potatoes, 1/2 cup water and 1 teaspoon of salt in a saucepan.
2. Cover and cook to boiling Lower heat and cook 10 minutes.
3. Drain and place in a casserole dish.
4. Melt butter in saucepan, then blend in flour, remaining salt and pepper.
5. Slowly whisk in milk.
6. Cook, stirring constantly until thick and smooth.
7. Stir in pimiento, onion and cheese.
8. Stir until cheese is melted.
9. Pour over potatoes in casserole.
10. Top with buttered crumbs.
11. Bake in a 350 degree oven for 30 minutes.