



POTATOES AND CABBAGE WITH CHEESE SAUCE

- 3 Cups Diced Potatoes
- 1 Quart Chopped Cabbage
- Pint Boiling Water
- 2 Teaspoons Salt
- 1 Cup Evaporated Milk
- 1 Cup Grated Cheese

DIRECTIONS

- 1. Cook the potatoes and cabbage in boiling salted water until tender, about 15 minutes.
- 2. Scald the milk.
- 3. Add cheese and stir until melted.
- 4. Pour cheese sauce over the vegetables and serve at once.