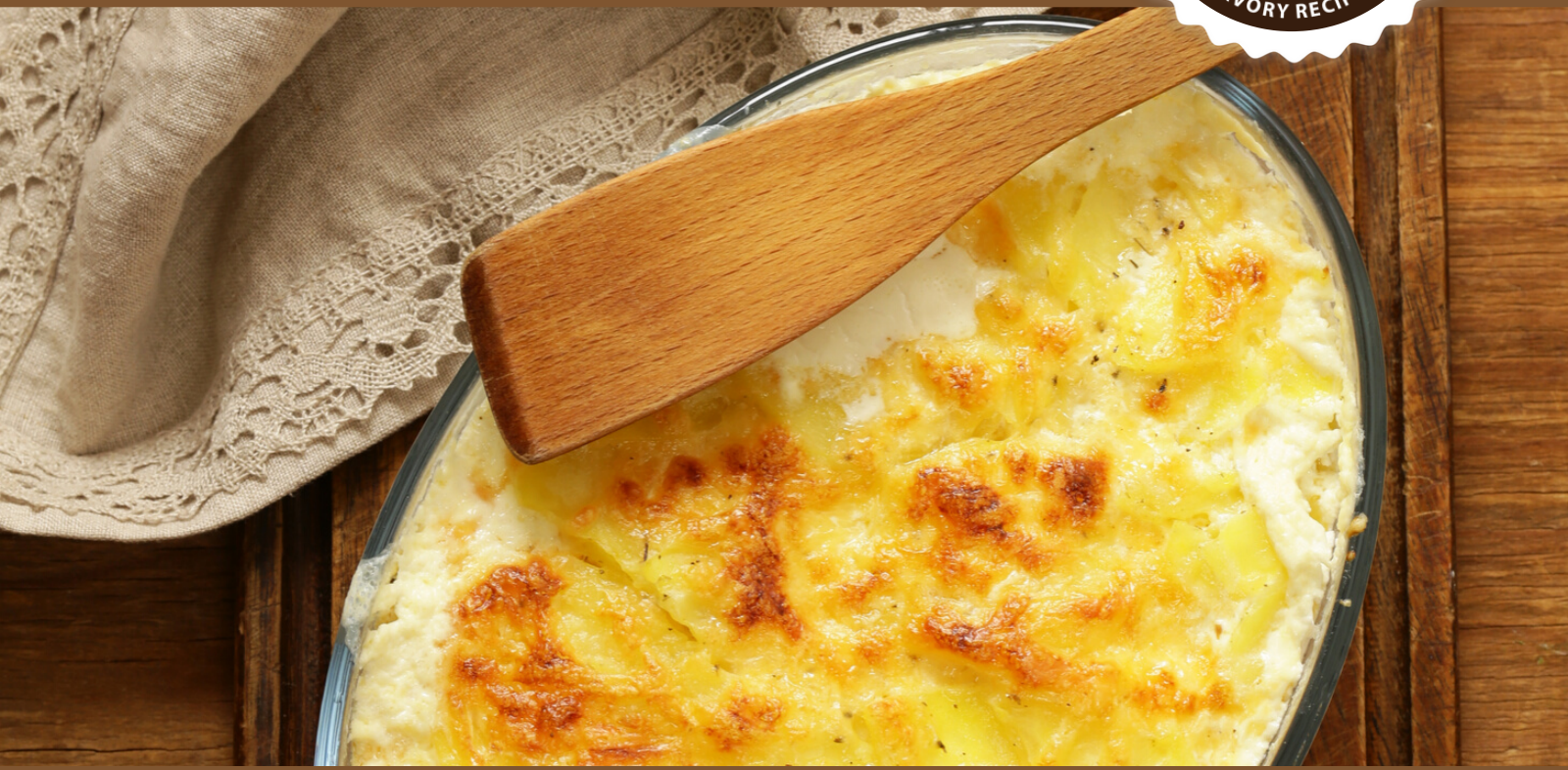




Au Gratin Potatoes



ingredients

- 2 pounds white potatoes
- 1 tablespoon salt
- 2 garlic cloves, minced
- 1 sweet yellow onion, minced
- Cooking oil to sauté the onion
- 2 cups shredded cheddar cheese
- 1 quart low fat milk or half and half
- Butter for greasing pan

directions

1. Preheat oven to 350 degrees.
2. Grease a 9/13 inch baking pan with butter.
3. Sauté the sweet yellow onion in cooking oil until caramelized. Add the minced garlic and cook through.
4. Peel potatoes and slice thin.
5. Layer 1/3 of the potatoes in the pan. Spread 1/3 of the sautéed onion mixture over the potatoes. Spread 1/3 of the cheddar cheese over the sautéed onion mixture. Repeat with two more layers.
6. Pour the milk evenly over the top of the potatoes.
7. Bake until tender (about 60-90 minutes).

variation

Cube 1 pound ham and brown in cooking oil. Layer on top of the cheddar cheese.