**Scalloped Potatoes**

Makes 2-3 Servings

 2 medium potatoes (or one large)

 ½ medium onion (or ¼-⅓ large)

 125 mL grated cheddar cheese

 175 mL whole milk

15 mL all-purpose flour

 5 mL chicken stock powder

 salt and pepper to taste

1. Preheat oven to 375˚F.
2. Peel and **thinly slice** the potatoes and onion.
3. Arrange one layer of overlapping potato slices in a large casserole dish. Top with one layer of onion slices. Sprinkle with pepper and a small amount of salt.
4. Set aside half of the grated cheese. Sprinkle the other half of the cheese on top of the onion layer. Continue layering until all the potato and onion have been used. Sprinkle each layer with salt and pepper to taste (remember, cheese can be salty).
5. Add flour and chicken stock powder to cold milk and whisk until combined (no lumps).
6. Pour the mixture over the layered potato and onion.
7. Place a paper towel over the dish and microwave for 10 minutes.
8. Sprinkle with reserved grated cheese.
9. Bake at 375°F for 20-25 minutes, or until the potato is tender, the cheese has melted and the top is slightly golden brown.
10. Allow to cool for 5 minutes (sauce should thicken slightly upon cooling) and then serve in a bowl or on a plate.

☺ Let the glass casserole dish cool for a few minutes on the stovetop or on a cooling rack, and then soak it in very hot, soapy water while you eat. Never place a glass baking/casserole dish directly on the countertop, in to the sink or in dishwater until it has cooled enough to touch without burning your skin. Extreme temperature changes can cause even tempered glass to break.