



2 pounds potatoes (about 6 medium)
3 tablespoons butter or margarine
3 tablespoons flour
Salt and pepper
2 ½ cups milk
¼ cup finely chopped onion
1 tablespoon butter or margarine

Heat oven to 350 degrees. Wash potatoes; pare thinly and remove eyes. Cut potatoes into thin slices to measure about 4 cups. Melt 3 tablespoons butter in saucepan over low heat. Blend in flour and seasonings. Cook over low heat, stirring until mixture is smooth and bubbly. Remove from heat. Stir in milk. Heat to boiling, stirring constantly. Boil and stir 1 minute.

In greased 2 quart casserole, arrange potatoes in 2 layers, topping each with half the onion and 1/3 of the white sauce. Top with remaining potatoes and sauce. Dot with 1 tablespoon butter. Cover; bake 30 minutes. Uncover; bake 60–7– minutes longer or until potatoes are tender. Let stand 5–10 minutes before serving.

**I usually add some cheese in each layer, it makes it even creamier!