

This is a very easy dish to prepare. You can even peel and slice the potatoes the night or morning before you intend to make the casserole, then set them in water enough to cover them to prevent darkening. Then when you start to put it all together, it only takes a few minutes. It is delicious and nutritious, and your choice of cheese can make it your very own recipe.

Ingredients:

6 large potatoes, peeled and thinly sliced
2 medium onions, peeled and chopped small
2 cups (8 oz. pkg.) shredded cheddar cheese* see note
1/2 cup butter (1 stick)
1 to 1 1/2 tsp. salt
1/2 tsp. black pepper
3/4 tsp. celery seeds (optional)
1 Tbsp. all-purpose flour
3-4 cups milk

Directions:

Layer half the potatoes in a buttered 3 quart casserole dish. Layer half the onions over potatoes and sprinkle with half the cheese. Dot with half the butter. Sprinkle with half the salt, pepper, and celery seeds (if using them).

Combine the flour and milk, making a thin slurry and mix well. Pour half the milk mixture over vegetable mixture. Repeat starting with potatoes again and ending with the milk mixture.

Cover loosely with foil and bake at 350 degrees F for 1 to

1 1/2 hours, or until potatoes are very tender. Remove

foil for the final 30 minutes of baking to brown top.

Julie's Note (written in 1975): Serves 8 unless you've invited Uncle Albert. Better make 2 entire casseroles if he's coming.

Note: The original recipe called for mild cheddar cheese, but we all liked my father's "rat" cheese (extra-sharp cheddar), so that's what my mother used). My own husband and children also like the extra-sharp cheddar cheese so that's what I use too. You can use mild, medium, or just sharp if you don't like the extra sharp cheese and your middle name isn't "Rat". My Mother said "Rat" was my Father's middle name, because he loved cheese so well.

Servings:

8

Prep Time:

Approximately 1 Hour

Cooking Time:

60-90 Minutes

Source: This was my Mother's recipe and was often made at lunch time, which was our family's dinner time when I was a child. Leftovers were eaten at supper or our evening meal.

By Julia from Boca Raton, FL

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