

Donald's Scalloped Potatoes

Based on <https://www.tasteofhome.com/recipes/never-fail-scalloped-potatoes/> as of 20250929

Ingredients:

- 2 tablespoons / 30g to 35g margarine or butter
- 3 tablespoons / 20g to 25g flour
- 1 teaspoon salt
- 1/4 teaspoon pepper
- 1-1/2 cups milk
- 1/2 cup / 110g-115g shredded cheese -- I use mozzarella
- 2 lbs / 908g potatoes
- 1 cup / 50g to 55g of chopped onions

Equipment:

- oven preheated to 350F
- kitchen knife
- cutting board
- bowl for chopped onions
- bowl / pot with water for potatoes
- kitchen grater appropriate for cheese
- bowl for shredded cheese
- small pot for sauce
- stirring spoon
- stove
- oven proof baking pan or pot, about 6 inches (15cm) or more deep
 - a cover will be needed, or
 - aluminum foil

How to make the scalloped potatoes:

- preheat oven to 350F.
- trim onions.
- chop onions.
- place chopped onions into bowl.
- put onions aside.
- peel potatoes, placing potatoes in water.
- slice potatoes about 3mm-4mm / a bit more than 1/8 inch thick, placing slices back in the water.
- rinse potatoes.
- put potatoes aside.
- shred cheese.
- place shredded cheese in a bowl.
- put cheese aside.
- take out margarine.
- measure out margarine.
- place margarine or butter in a pot.

- melt margarine over low heat.
- add flour, salt, and pepper to pot with melted margarine.
- thoroughly mix melted margarine, flour, salt, and pepper.
- add milk to the melted margarine, flour, salt, and pepper.
- bring mix to a boil over low to medium heat, constantly stirring while heating.
- once at a boil, add stir in shredded cheese.
- immediately lower heat and allow mix to thicken, about 2 minutes.
- remove mix from heat.
- place half of the sliced potatoes in baking vessel.
- place half of the chopped onions over the potatoes.
- spread half of the cooked margarine, flour, salt, pepper, milk, and cheese mix over the onions.
- place the other half of the sliced potatoes over the sauce mix.
- place the other half of the chopped onions over the potatoes.
- spread the other half of the cooked margarine, flour, salt, pepper, milk, and cheese mix over the onions.
- place a cover on the baking pan for approximately 50 minutes or until bubbling and the potatoes or tender.
- uncover baking pan for another 10 to 15 minutes or until browning.
- serve hot!
- leftovers freeze well.