

Grandma's Au Gratin Potatoes, Lindsay Vahl '06, M.S. '09, Alumni Engagement director

- 5 lbs. of russet potatoes
- 2 large white onions
- 2 sticks of butter
- 4 TBSP of flour
- 3 cups of milk
- 16 oz shredded cheddar cheese
- Seasonings: salt, pepper, cayenne pepper, pork barbeque spice by Custom Culinary

Peel and slice potatoes into 1/8-inch slices

Finely chop onions

Preheat oven to 300 degrees

Melt butter in saucepan

Slowly add flour and stir continuously to thicken

Slowly add in milk and bring to a boil while stirring regularly

Add cheese and stir until melted

In a 9x13 pan, layer the potatoes, onions, seasonings and rye (about 4 layers) then top with a layer of shredded cheddar cheese. Use the cayenne pepper sparingly unless you want spicy potatoes! Cook at 300 degrees until potatoes are soft and tender. This recipe is also good to place in a crockpot on low for 4 hours.