

## Scalloped Potatoes

### Ingredients:

- ¼ cup butter
- 1 large diced onion
- 2 cloves minced garlic
- ¼ cup flour (1 to 1 gluten free blends work well)
- 2 cups milk
- 1 cup chicken broth
- ½ teaspoon salt
- ¼ teaspoon pepper
- 3 pounds thinly sliced potatoes
- salt and pepper on potato layers
- Optional: 1 cup cheddar cheese for the top

### Sauce Directions:

1. Melt butter, onion, and garlic in a pan or pot. Saute until the onion is tender, about 3 minutes.
2. Add your flour and mix well, continuing to cook for 1 minute.
3. Add chicken broth and whisk well.
4. Slowly add the milk, whisking the entire time.
5. Bring to a boil as you continue to whisk.
6. Add salt and pepper and whisk for 1 minute.
7. Remove from heat.

### Assembly Directions:

1. Preheat your oven to 350F/175C
2. Grease a 9x13 baking pan
3. Layer ⅓ of the potatoes and sprinkle with salt and pepper
4. Spread ⅓ of the sauce (about 1 ½ cups) over the top
5. Repeat layers ending with the sauce.
6. Sprinkle the optional cheddar cheese on top.
7. Grease the foil (or whatever you are covering it with) and cover.
8. Bake for 45 minutes covered.
9. Remove cover and bake 35-40 more minutes or until everything is bubbly and the potatoes are tender.
10. Optional: Broil 3-5 minutes if your dish needs more color.
11. Allow to rest 10 minutes before serving.