

### **Onions 'n Potatoes Au Gratin**

- \* 4 large Michigan potatoes
- \* 5 large Michigan onions
- \* 3/4 pound grated cheddar cheese
- \* 5 stalks Michigan celery, chopped
- \* 3 tablespoons butter
- \* 1 cup milk or light cream
- \* Paprika
- \* Chopped parsley
- \* Salt and pepper to taste

Boil potatoes and chopped celery together until vegetables are done, but not too soft. Sauté onions in the butter until limp, but not brown. In a medium casserole dish, alternate layers of potatoes, onions and cheese, with cheese on top. Pour milk over mixture. Salt and pepper to taste. Sprinkle the top with paprika and top with chopped parsley. Bake uncovered at 325° F for 30 minutes or until heated through. Serves 8.