

Potato Carrot Casserole

- * 4 medium Michigan potatoes, sliced
- * 1 medium Michigan onion, sliced
- * 4 medium Michigan carrots, sliced
- * 1 tablespoon margarine
- * 1 tablespoon flour
- * 2 cups milk (skim-canned or fresh)

Preheat oven to 350° F. Grease a 9-inch baking pan and spread potatoes, onions and carrots in it in layers. In small saucepan, melt margarine and stir in flour. Gradually pour in milk, stirring constantly, until mixture is thoroughly blended and smooth. Pour over vegetables. Cover with aluminum foil and bake 30 minutes. Uncover and bake 30 minutes longer, until vegetables are tender. Makes 6-8 servings.