

Scalloped Potatoes and Onions

- * 4 tablespoons butter
- * 4 tablespoons flour
- * 1 teaspoon salt
- * 1/8 teaspoon black pepper
- * 2 1/4 cups milk
- * 1/4 pound finely cut sharp cheddar cheese
- * 3 cups diced or sliced cold, cooked Michigan potatoes
- * 2 Michigan onions sliced 1/4-inch thick, divided into rings
- * 2 ounces chopped pimento
- * Bread crumbs, buttered

Melt butter in saucepan. Blend in flour and seasonings. Remove from heat and gradually add milk. Stir and cook until thick, and then cook about 5 minutes. Remove from heat and add cheese. Stir occasionally as cheese melts. Combine potatoes, onions and pimentos in a deep 1 1/4 quart casserole rubbed with butter. Pour cheese sauce over all. Sprinkle with buttered crumbs. Bake in 300° oven 45 to 60 minutes.