

# Scalloped Potatoes Au Gratin

4 medium potatoes, peeled and thinly sliced

3 tablespoons flour

1 teaspoon salt

1 cup grated sharp cheddar cheese

1 cup milk, scalded

2 tablespoons butter or margarine

paprika

1. arrange 1/2 of the potatoes in the bottom of a shallow, 1 1/2 quart heat resistant non metallic bowl. Combine flour and salt in small bowl and sprinkle 1/2 of the mix over the potatoes.

Sprinkle 1/2 cheese over potatoes.

2. Repeat with remaining potatoes, flour and cheese.

3. Pour scalded milk over the last cheese layer. Dot with butter and sprinkle with paprika

4. Heat, uncovered in microwave 12 - 14 minutes or until potatoes are tender and cheese is melted.