

Scalloped Potatoes *Makes 4 servings, 1½ cups each*

2 lbs. potatoes	3 Tablespoons flour
2 Tablespoons soft margarine	¼ teaspoon pepper
1 cup onions, sliced	2 cups milk*

1. Wash potatoes; peel and slice into thin slices.
2. Melt 1 tablespoon of margarine in heavy, deep skillet. Remove skillet from heat; spread half of potato slices in skillet.
3. Cover potatoes with onions. Sprinkle half of flour and pepper over potato mixture.
4. Add remaining potato slices, flour, and pepper. Cut 1 tablespoon of margarine into small pieces and place on top of potato mixture.
5. Pour milk over potato mixture; bring to boil over high heat. Reduce heat to medium low, cover, and cook until potatoes are tender, about 15 minutes.

*Use fat-free or low-fat milk.