***NR#109 Never Fail Scalloped Potatoes-Taste of Home***

***Serving Size: 1/2c***

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| **25 Servings** | **50 Servings** | **100 Servings** | **Ingredients** |
| 8 1/3 TBSP  | 16 2/3 TBSP | 33 1/3 TBSP | Margarine |
| 12 ½ TBSP  | 25 TBSP | 50 TBSP | All Purpose flour |
| 1 1/8 tsp | 2 1/8 tsp | 4 1/8 tsp | Black Pepper |
| 6 ¼ cups | 12 ½ cups | 25 cups | Fat Free milk |
| 2 1/8 cups | 4 1/8 cups | 8 1/3 c | Shredded Reduced fat cheddar cheese |
| 8 1/3 lbs | 16 2/3 lbs | 33 1/3 lbs | Red Potatoes, peeled and thinly sliced  |
| 4 1/8 c | 8 1/3c  | 16 2/3c  | Onions, thinly sliced  |
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***Directions:***

***1.* Preheat oven to 350°. In a small saucepan, melt butter; stir in |our, salt and pepper until smooth. Gradually whisk in milk. Bring to a boil, stirring constantly; cook and stir until thickened, about 2 minutes. Remove from heat; stir in cheese until melted.**

**2. Coat an 8-in. square baking dish with cooking spray. Place half of the potatoes in dish; layer with 1/2 cup onion and half of the cheese sauce. Repeat layers.**

**3. Bake, covered, 50 minutes. Uncover; bake until bubbly and potatoes are tender, 10-15**

**minutes longer**

***NOTE: Wash and sanitize hands prior to and during the process of handling raw food and throughout meal preparation. Cook eggs, fish, pork, lamb and beef to an internal temperature of 145 degrees; ground meat or meat mixtures to 155 degrees; raw eggs not prepared for immediate service to 158 degrees; poultry, stuffed meat/fish/ pasta to 165 degrees.***