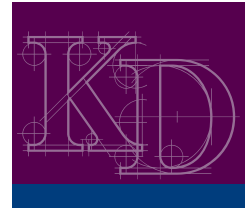


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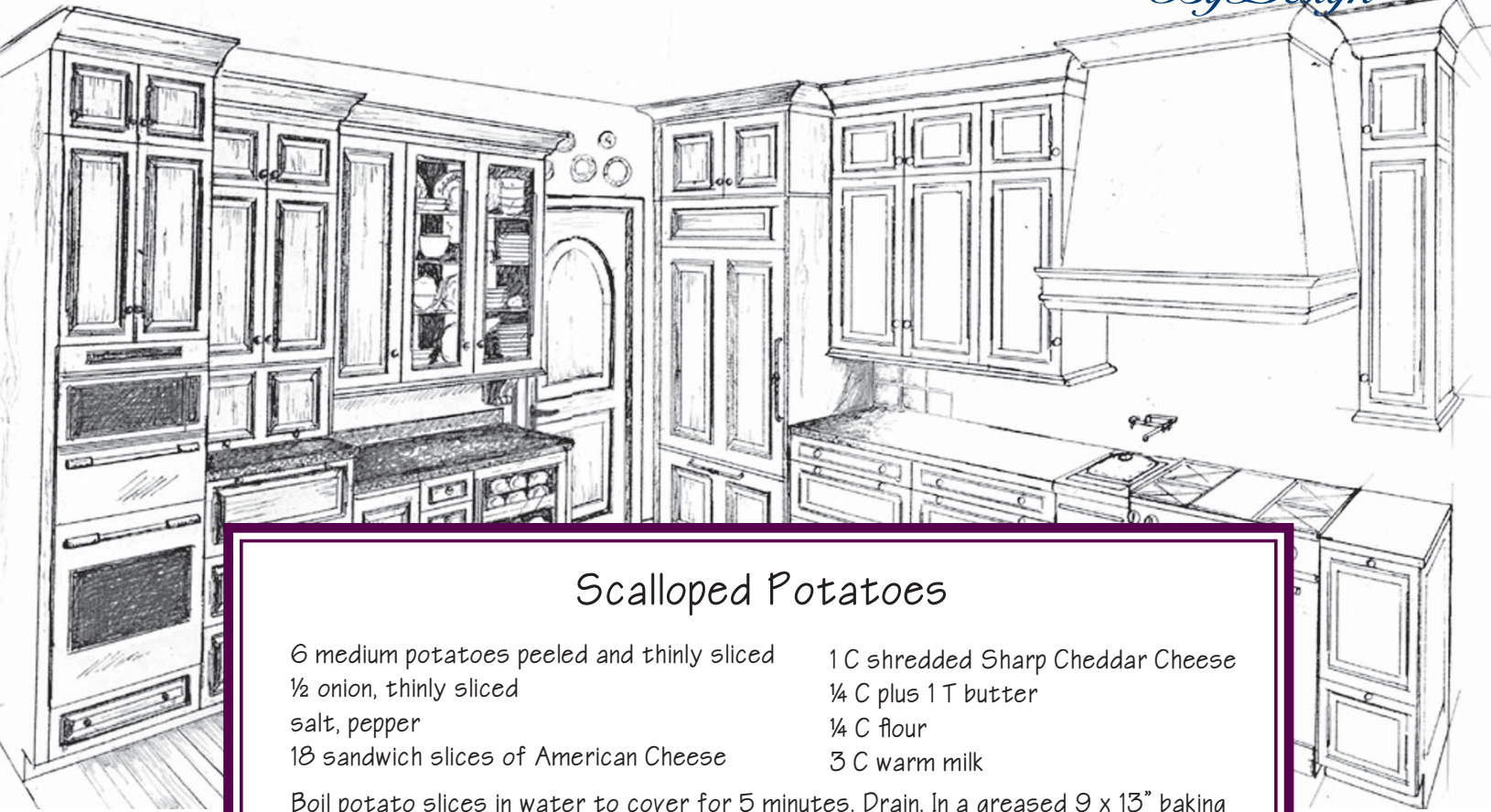
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# Professional Designers, Avid Cooks

... a winning combination!



JAN PARKER'S KITCHENS *By Design* L.L.C.



## Scalloped Potatoes

6 medium potatoes peeled and thinly sliced	1 C shredded Sharp Cheddar Cheese
½ onion, thinly sliced	¼ C plus 1 T butter
salt, pepper	¼ C flour
18 sandwich slices of American Cheese	3 C warm milk

Boil potato slices in water to cover for 5 minutes. Drain. In a greased 9 x 13" baking dish, layer the following:

- 1/3 of the potato
- 1/3 of the onion
- salt and pepper (approx. ¼ to ½ tsp each)
- 6 slices of American Cheese

Repeat layers two more times. Top with the Sharp Cheddar Cheese.

In a saucepan over medium heat, melt the butter. Add the flour and whisk until smooth. Gradually add the milk, whisking constantly until blended. Continue cooking and whisking for one minute. Pour over potato mixture. Bake in 400 degree oven for 35 minutes.

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