Scalloped Potatoes

Yield: 12 side dishes

Ingredients:

- 12 cups Reser's® Sliced Potatoes (71117.14435)
- 1/2 cup Butter
- 5 cups Milk
- 2/3 cup Onion, chopped
- 1/2 cup All-purpose flour
- 1/4 cup Chives, sliced
- Kosher salt & black pepper to taste

Directions:

1. Heat oven to 350°F. Spray a 4-inch half pan.
2. In a saucepan, melt 6 Tbsp butter over medium heat. Add onion and cook for 2 minutes.
3. Stir in flour, salt, and pepper. Cook, stirring constantly until roux is created; remove from heat.
4. Stir in milk. Place back on the burner and heat to simmer, stirring constantly. Cook for 5-6 minutes until the mixture becomes a thick sauce.
5. Place Reser's Sliced Potatoes into a medium-sized bowl and mix with sauce. Cut the remaining 2 Tbsp butter into small pieces and sprinkle over potatoes.
6. Fill into prepared pan, cover with foil, and bake for 30 minutes.
7. Remove foil and back 50-60 minutes longer or until potatoes are tender and the top is golden brown.
8. Let stand for 5 to 10 minutes before serving.
9. Garnish the potatoes with chopped chives and serve hot.

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