

# AU GRATIN POTATOES

Servings 6

## INGREDIENTS

4 cups thinly sliced potatoes  
1 medium onion, chopped  
1/4 cup butter  
1 tablespoon flour  
1 teaspoon salt  
1/4 teaspoon pepper  
2 cups milk  
2 cups (8 ounces) shredded Black Creek® Sharp Cheddar cheese, divided  
1/4 cup fine dry bread crumbs  
Paprika

## DIRECTIONS

In a 2 quart saucepan, cook onion in butter until tender. Stir in flour, salt and pepper; cook over low heat until mixture is bubbly, stirring constantly. Remove from heat; gradually stir in milk and 1 1/2 cups cheese. Bring to a boil, stirring constantly; cook for 1 minute. In an ungreased 1 1/2 quart casserole dish, place potatoes; cover with cheese sauce. Bake, uncovered, at 325° F for 1 hour. Mix remaining cheese and bread crumbs; sprinkle over potatoes. Sprinkle with paprika. Bake, uncovered, at 325° F for 15 to 20 minutes, until top is brown and bubbly.