

Bacon Scalloped Potatoes

INGREDIENTS

2 tablespoons butter
2 tablespoons all-purpose flour
1/4 teaspoon salt
3/4 cup milk
2 medium potatoes, peeled and sliced
2 small onions, sliced
3 bacon strips, cooked and crumbled

DIRECTIONS

In a saucepan, melt butter. Stir in flour and salt until smooth. Gradually add milk. Bring to a boil; cook and stir for 2 minutes or until thickened.

In a greased 1-qt. baking dish, layer the potatoes and onions. Pour white sauce over the top. Cover and bake at 350 degrees F for 65-75 minutes or until potatoes are tender. Sprinkle with bacon.

