



Thompson Scalloped Potatoes

In loving memory of Yvonne Morton

Note***The best potatoes to use in this dish are from Thompson Potato Farm, but if you don't live in Southern Ontario this may be a problem. A white potato variety suits this dish the best.

2 C	milk
4 T	butter
1 t	salt
4 T	flour
1	10oz tin cream of mushroom soup
1	medium onion, very thinly sliced
12-15 lg	sliced potatoes, very thinly sliced (I use a food processor)

1. Heat milk, butter and salt on stovetop over medium heat until butter melts. Do not bring to a boil.
2. Add flour. Using a whisk, stir constantly until sauce is smooth and thickens.
3. As soon as the sauce thickens, turn off the heat. Add cream of mushroom soup & continue whisking until the sauce is smooth.
4. In a greased casserole dish (approximately sized 9" x 13") layer half the potatoes and onions. Add half the white sauce. Fill dish with remaining potatoes, onions and white sauce. Do not overfill the dish as the sauce will bubble while baking.
5. Cover and bake at 375°F for 1¼ to 1½ hours, or until very tender.
6. Garnish with grated cheese and chives (optional)