Easter Dijon Scalloped Potatoes

From the kitchen of BJ Thompson
In loving memory of Yvonne Morton

I think Grandma Morton would have approved of this delightful adaption of her famous scalloped potatoes! The mustard and parmesan cheese are a fun twist to this traditional dish. This will pair beautifully with your Easter ham.

4T	butter
4 T	flour
2 C	milk
1 t	salt
1	10oz tin cream of mushroom soup
½ C	creamy Dijon mustard
1	medium onion, very thinly sliced (I use a food processor)
12-15 sm	yellow potatoes, skin on, very thinly sliced (I use a food processor)
1½ C	finely grated parmesan cheese
½ C	finely chopped chives (optional)

1. Melt the butter in a saucepan over medium heat until it is liquefied. Remove from the heat.

2. Add the flour. Whisk briskly until the mixture is smooth.

3. Add the milk and the salt. Whisk until there are no lumps of flour.

4. Bring the sauce just to the boiling point over medium heat. Stir very often to avoid burning the sauce.

5. As soon as the sauce thickens, turn off the heat. Add the cream of mushroom soup and the Dijon mustard. Continue whisking until the sauce is smooth.

6. In a large, greased casserole dish layer half the potatoes and onions. Sprinkle with half the parmesan cheese. Add half the mustard sauce. Repeat layers. Do not overfill the dish as the sauce will bubble.

7. Cover and bake at 375°F for 1¼ to 1½ hours, or until very tender.

8. Garnish with chives if desired.