

AU GRATIN POTATO'S

We love cheese, and we love potatoes, so what could be better than this? Deeann and I first tried this at her apartment in Miami, and we were pretty close to perfection! A few more tries and adjustments, and this is what we got...it smells and tastes wonderful, and makes good leftovers too!

6 large/8 medium potatoes
6 Tablespoons Butter
6 Tablespoons Flour
1 ½ teaspoons Salt
½ teaspoon Garlic Powder
¼ teaspoon Onion Powder
¼ teaspoon Pepper
3 cups Milk
1 pound (4 cups) shredded Cheddar Cheese (set aside 1 ½ cup for topping)

Peel potatoes, dice into ½ inch cubes, and boil for 10 minutes or until fork soft. Remove from heat and drain.

Melt butter over medium heat and add flour (making a roux). Stir constantly for at least 2 minutes, because a roux likes to be cooked and mixed well. Increase heat to medium high. Add the spices and milk, continuing to stir until it thickens and comes to a boil. Boil and stir for 1 minute. Remove from heat and add 2 1/2 cups cheddar cheese. Stir until the cheese is melted and the sauce is smooth.

Mix diced potatoes and cheese sauce together and put in casserole dish. Put remaining 1½ cups Cheese on top, and place in 350 degree oven for 20 minutes. To make it look really good, broil on low for 2-5 minutes until cheese begins to brown on top.

Be sure to check it while broiling at least every minute!

Remove from oven, and allow it to cool for 15 minutes before serving.