

# TIM FARMER'S COUNTRY KITCHEN

## SCALLOPED POTATOES

*1-2 potatoes, sliced thin*

*1/2 onion, chopped*

*Butter*

*Flour*

*1-2 cups heavy cream*

*1+ cup of mozzarella or gruyere*



In 9x9 pan, layer potatoes in pan, top with some onions, flour and butter.

Do another layer of potatoes and continue until all potatoes and onions are used. Warm heavy cream and pour around potatoes. Cover with foil and cook at 375 degrees for 45 minutes. Remove and top with cheese, place back in oven uncovered and cook another 10-15 minutes, until cheese melted.