**Cheesy Scalloped Potatoes**

**Ingredients:**

3 potatoes

3 Tbsp. butter

3 Tbsp. flour

1 ½ cups milk

1 tsp. salt

½ tsp. pepper

Pinch cayenne

1 cup shredded cheddar cheese

**INSTRUCTIONS**

**Day 1:**

1. Mise en place all ingredients.

**Day 2:**

1. Have 1 group member slice the potatoes on the mandolin.
2. In a medium pot, melt the butter.
3. Stir in the flour and cook for 1 minute.
4. Pour in milk and bring the mixture to a simmer. Stir frequently to prevent burning.
5. Add salt, pepper, and cayenne. Stir in cheese.
6. Spray a 9x13 pan well with pan spray.
7. Put half of the sliced potatoes in the pan. Cover with ½ the cheese sauce; repeat.
8. Wrap and put in the cooler.

**Day 3:**

1. Preheat oven to convection 425°.
2. Bake for 25-30 minutes.
3. Enjoy.