**Au Gratin Potatoes**

**Ingredients:**

4 potatoes, washed sliced thinly on the mandolin

½ onion, sliced thinly

3 Tbsp. flour

3 Tbsp. butter

2 cups milk

1 ½ cups shredded cheddar

Salt and pepper to taste

**INSTRUCTIONS**

**Day 1:**

1. Mise en place all ingredients.

**Day 2:**

1. Wash the potatoes and slice them thinly on the mandolin.
2. While some of your group members are cutting, melt the butter in a medium saucepan.
3. When the butter is melted, add the flour. Mix until it forms a paste. Cook for about 2 minutes, it should start to turn more white than tan. Now you have roux.
4. Pour in ½ of the milk. Whisk well to mix in the roux. Add the other ½ of the milk.
5. Bring the mix to a simmer, continuing to whisk so it does not burn to the bottom of the pan.
6. Whisk in the cheese. Adjust seasonings to taste.
7. Put the sliced potatoes into a container and cover them with water. If you don’t do this, they will turn black and spoil overnight.

**Day 3:**

1. Preheat oven to 400ºF.
2. Spray a 9x13 pan with pan spray.
3. Heat the cheese sauce over medium heat stirring to make sure it doesn’t burn.
4. Put ½ of the sliced potatoes in the pan. Top with sliced onion. Add the other ½ of the potatoes.
5. Pour the cheese sauce evenly over the whole thing.
6. Bake for 30 minutes, or until the potatoes are soft and the sauce is bubbly.