



PURITY DAIRIES

DELICIOUS RECIPES USING PURITY PRODUCTS

POTATOES AND ONIONS AU GRATIN

1/4 cup PURITY BUTTER

1/4 cup all-purpose flour

3 cups warm PURITY SWEET ACIDOPHILUS or PURITY 1/2 PLUS AB MILK

2 cups sharp shredded cheddar cheese, divided

2 cloves garlic, minced

1 teaspoon salt

1/2 teaspoon white pepper

3 pounds medium potatoes, cooked, peeled and sliced

1 large onion, sliced thinly and separated into rings.

Melt butter in a medium saucepan and stir in flour until smooth. Gradually add warm milk, stirring constantly until mixture thickens slightly. Stir in 1 1/2 cups cheese and garlic; continue stirring until cheese melts. Season with salt and pepper. Layer potato and onion slices in a buttered 3-quart casserole dish (beginning and ending with potatoes). Pour cheese sauce over vegetables and sprinkle with remaining Cheddar cheese. Bake at 350°F for 25-30 minutes. Then place under preheated broiler until brown and bubbly.

Yield: 8-10 servings.