

## Potato Au Gratin

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### Ingredients:

4 or 5 Potatoes, sliced

Flour

Butter

Half and half

1 Onion, sliced

Assorted cheeses

Garlic Powder

Salt and Pepper

Paprika

### Directions:

1. Cook sliced potato and onion in a skillet with butter until just about cooked thru
2. In the meantime, make a roux in a separate pot
3. Add cream to make a bechamel. Slowly add the cream until you have the amount you would like. More sauce= creamier potato
4. Add cheese to make a mornay sauce.
5. Flavor sauce to taste
6. Put cooked potato in a baking dish. Top with mornay sauce
7. Sprinkle paprika on the top
8. Bake until brown and bubbly