

AU GRATIN POTATOES
(LOCALLY KNOWN AS "FUNERAL POTATOES")

INGREDIENTS:

❖ Potatoes	3 Lbs.
❖ Water	1 qt
❖ Salt	1 TBSP
❖ Butter	1/3 Cup
❖ Flour	1/3 Cup
❖ Milk	2 3/4 Cups
❖ Salt	1/2 TBSP
❖ Cheese	1/4 Lb.
❖ Mustard (dry)	1/2 tsp
❖ White pepper	1/2 tsp
❖ Tabasco sauce	1 squirt
❖ Breadcrumbs	2 Cups
❖ Butter	2 TBSP
❖ Cheese	3 TBSP

METHOD:

1. Peel and slice Potatoes into 1/4" slices
2. Boil in salted water 10 minutes until tender
3. Drain well and place in baking pan.
4. Set aside for use in step 11.
5. Melt butter
6. Blend butter and flour to make smooth roux
7. Bring milk to simmer DO NOT BOIL
8. Add roux and salt to milk, stir constantly until thickened and smooth.
9. Add cheese, mustard, white pepper and Tabasco to sauce.
10. Stir until cheese has melted.
11. Pour sauce over potatoes.
12. Melt butter.
13. Mix butter, breadcrumbs & cheese.
14. Sprinkle breadcrumb mixture over the top of potatoes.
15. Bake 45 Minutes or until browned.

YIELD:

10 Servings

Serving size 2/3 Cup

