

# Meatloaf Meal

## Scalloped Potatoes

### INGREDIENTS

- 8 cups raw Potatoes (Sliced).....
- ½ cup Flour.....
- 1 tablespoon Salt.....
- 2 cloves Garlic, minced.....
- ½ teaspoon Pepper.....
- 1 large Onion (Minced).....
- 1 can Chicken Broth.....
- 4 cups Milk.....
- 3 tablespoons Land of Lakes Butter.....

### PREPARATION

- Caramelize Onion in 1 tablespoon of Butter. Throw in Garlic and cook for 1 minute more, remove mixture from heat and reserve.
- Heat 4 cups milk and 1 can Chicken Broth until warm. Gradually whisk in ½ cup Flour until mixture thickens into gravy.
- Place a layer of Potatoes in a buttered baking dish.
- Sprinkle layer of Onion and Garlic mixture over top. Sprinkle with Salt, Pepper and dot with Butter. Repeat layering until all ingredients are used.
- Pour hot gravy mixture and over Potatoes and bake at 350° for 1 ½ hours.

**Serves 4 to 6.**