

Escalloped Potatoes.

Butter. Six potatoes.
Salt and pepper.
One tablespoon parsley.
Flour for dredging. Milk.

Wash, pare, soak and cut the potatoes in one-fourth inch slices. Grease the bottom and sides of an earthenware baking dish and place a layer of the potatoes in it. Sprinkle with salt and pepper, scatter chopped parsley over the layer and dredge with flour. Arrange layers in this way until all potatoes are used. Pour milk into the dish, using enough that it may be seen thru the top layer of potatoes. Bake in a moderate oven until potatoes are tender. This will generally require about one and a quarter hours.