

Scotch Potatoes

- 2 Cupfuls of Potatoes
- 2 Cupfuls of Onions
- 2 Tablespoonfuls of Butter
- 2 Tablespoonfuls of Flour
- 1 Cupful of Milk
- 1 ½ Teaspoonfuls of Salt
- ⅛ Teaspoonful of Pepper

WASH, pare, and cut the potatoes and onions into half-inch rounds; measure and put on in a saucepan with boiling water to cover and one teaspoonful of salt; boil for from twenty-five to thirty minutes, or until tender. Drain, put into a baking dish, and cover with cream sauce; put into a hot oven, and bake for twenty-five minutes. Serve in the dish in which it is baked.

To make the sauce melt the butter, add the flour and salt, mix until smooth, add the milk slowly, and boil until it thickens.