Potato Scallop

Makes: 6 servings

Ingredients

- 6 medium-sized potatoes
- 2 tablespoons flour
- 1 ½ teaspoons salt
- black pepper to taste
- 2 tablespoons butter
- 2 cups hot milk

Directions

1. Preheat oven to 350°F.
2. Peel and slice the potatoes.
3. Put a layer of potatoes in a greased baking dish. Sprinkle with part of the flour, salt, and pepper. Dot with butter. Repeat until all the potatoes are used.
4. Pour in the milk. Bake in the oven for 1 hour or until the potatoes are tender and browned on top. Add more milk if the potatoes get dry.

Recipe from: *Potatoes in Popular Ways*, 1944, adapted by the USDA Food and Nutrition Administration.

###

USDA is an equal opportunity provider, employer, and lender.