Scalloped Potatoes

5 pounds russet potatoes

1 large sweet onion

flour to sprinkle between layers

¼ pound butter cut into small cubes

salt and coarse ground black pepper

half and half

Peel and slice the potatoes on the thin side, no more than ¼" thick. Slice the onion thinner than the potatoes and separate the rings.

Generously grease the casserole dish with butter. Layer the casserole dish as follows:

- Potatoes
- Onions – sparingly
- Sprinkle lightly with flour
- Dot with butter cubes
- Season layer lightly with salt and pepper

Continue layers until the casserole is fairly full.

Gently pour half and half into the casserole up to the top layer of potatoes so that they appear to be floating.

Bake in a 350° oven for about an hour. If the half and half is warmed, the casserole will require less time. The top of the casserole should be browning, but not burned.

source: David Allen