Microwave Scalloped Potatoes

15 mL margarine

15 mL flour

125 mL milk

1 mL salt

½ mL dry mustard

Dash pepper

1 block cheese

1 large potato

15 mL chopped onion

1. Peel and slice potato, chop onion, grate cheese.
2. In large liquid measure melt margarine in microwave. Add flour.

This is called a \_\_\_\_\_\_\_ .

1. Add milk very slowly and stir well. Heat in microwave until mixture thickens. (1 min)
2. Add cheese, salt, mustard powder and pepper, stir well.
3. Place half of potatoes in a greased casserole dish. Cover with onion and sauce.
4. Repeat layering.
5. Cover and cook on high for 6-8 minutes. (Oven 350 for 45 minutes).