

## Scalloped Potatoes

6 lbs. Potatoes  
5 cups Milk  
1/3 lb. Grated Cheddar Cheese  
1 cup Flour  
3 Tbs. Minced Onions  
Pepper to taste

Wash, peel, & slice the potatoes into 1/8" pieces. Place 1/3 of the potatoes in a layer in the Dutch Oven. Cover each layer of potatoes with 1/3 cup of flour, a dash of pepper, 1 Tbs. of minced onions, & 1-2/3 cup of milk.

Cover & bake for about 1-1/2 hours. Use 12 briquettes placed evenly around the bottom edge & 12 spaced evenly over the entire lid.

15 minutes before the potatoes are done, add the grated cheese to the top of the potatoes & finish cooking.