



## SCALLOPED POTATOES 'N BACON

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4-5 large potatoes  
1 teaspoon salt  
1 large onion, thinly sliced  
1/2 cup green pepper, diced  
3 tablespoons butter  
1/3 cup flour  
3 1/2 cups milk  
1 1/2 cups shredded Cheddar cheese  
3/4 teaspoon seasoned or plain salt  
1/8 teaspoon black pepper  
light sprinkling of granulated garlic (optional)  
4-6 slices smoked bacon, cooked  
1/2 cup canned crispy onion bits (optional)

Microwave bacon until 1/2 cooked; set aside on paper towels to absorb grease; pat dry. Cut into bite sized pieces when cool.

Wash and peel potatoes. Cut into 1/2 inch slices (the 6mm or 8mm thick blade of a food processor may be used).

Bring a large saucepan of water to a boil; add 1 teaspoon salt to the boiling water, then add the sliced potatoes, pepper and onion. Cook for 1 minute in boiling water; drain in colander.

In saucepan, melt butter. Using a whisk, stir in flour and milk, mixing until smooth. Cook over low heat, stirring constantly for 1 minute. Add cheese and continue to stir until cheese melts. Stir in 3/4 teaspoon salt and 1/8 teaspoon pepper. Mix in bacon.

Transfer mixture to a buttered 2 quart casserole. Sprinkle top very lightly with granulated garlic (optional).

Bake in a preheated 350°F oven, uncovered, for 40 minutes. Sprinkle top with crispy canned onions, if desired, and bake for another 4-5 minutes.

This makes a good accompaniment for [French Onion Soup](#)

Submitted by: CM