From the kitchen of David and Jennifer Deaven

Vegetarian/Cauliflower Potato Pie

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- A: 3 potatoes, sliced thin
 - 1/2 head cauliflower, cut into 1/2" pieces
 - 1 onion, sliced thin
- B: 3T butter
- C: 1/4C flour
 - 1/2t salt
 - 1t pepper
- D: 1/2C milk
- 3oz mild cheese E: 4oz cheddar cheese, shredded
- 1. Arrange (A) in pie pan, layering ingredients.
- 2. Melt (B) in saucepan, add (C) and stir into roux. Add (D) to make white sauce.
- 3. Pour white sauce over vegetables in pie pan, top with
- 4. Bake 400F for 45 minutes or until golden brown.

Servings: 8



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