This Recipe is not diet specific; You will need to make substitutions.

Scalloped Potatoes

4 cups (4 medium) potatos, peeled and sliced very thinly

1 medium onion, thinly sliced

2 TBS. flour

2 TBS. corn oil margarine

1/2 tsp salt

1/4 tsp. ground black pepper

1 1/2 cup of Mocha Mix Non-Dairy Creamer

1. Preheat oven to 350 degrees. Oil a 2-quart baking dish. Layer half of the potatoes and then half of the onions.

2. Sprinkle with 1 TBS. of flour. Dot with 1 TBS. of margarine. Sprinkle lightly with salt and pepper. Repeat once more.

3. Pour the Mocha Mix over the potatoes. Bake at 350 degrees for one hour or until the potatoes are tender when pierced with a fork and the top is lightly browned.

Makes 8 (1/2 cup) servings.