

# Cheddar Parmesan Potatoes

Conversion  
Factor

Original Yield

Desired Yield

desired yield

----- = conversion factor

original yield

Original Yield x Conversion Factor = Desired Yield

butter

1 oz.

all-purpose flour

2 T.

milk

1 c.

salt

½ t.

shredded cheddar cheese

2 oz.

Parmesan cheese

¼ c.

sliced **cooked** peeled potatoes

2 ½ c.

buttered bread crumbs

¼ c.

1. In a saucepan, melt butter over low heat.
2. Stir in flour until smooth.
3. Gradually add milk. Bring to a boil;
4. cook and stir for 2 minutes or until thickened. Remove from the heat.
5. Add the salt, cheddar cheese and Parmesan cheese; stir until cheese is melted.
6. Add potatoes; stir gently to mix.
7. Place in a greased 2-qt. baking dish.
8. Sprinkle bread crumbs on top. Bake, uncovered, at 350° for 30-35 minutes.
9. Yield: 6-8 servings.