



Potatoes and Carrots Au Gratin / Pomdete ak Karot Ogratin

Servings: 6 to 8

Ingredients:

- 8 potatoes, peeled and cubed
- 8 small carrots, peeled and cut into ½ inch rounds
- 8 teaspoons butter
- 1 (12 ounce) can evaporated milk
- 1 ½ cups plus 1 tablespoon grated Parmesan or Romano cheese
- 1 small onion, diced
- 1 tablespoon salt or to taste
- 1 tablespoon onion powder
- 1 tablespoon parlic powder
- 1 tablespoon flour
- 1 tablespoon bread crumbs

Directions:

Boil potatoes and carrots for 15 minutes or until tender.

Preheat oven to 350°F. Make béchamel sauce by sautéing butter, evaporated milk, 1 ½ cups cheese, onion, salt, onion powder, and garlic powder. Add flour and mix until it is fully incorporated. Add béchamel sauce to potatoes and carrots in baking dish. Sprinkle 1 tablespoon of cheese and bread crumbs over top of the dish. Bake 45 minutes.

This dish is typically served for dinner on Sundays as a side dish.