

# Cheesy Shoestring Potatoes

A cheesy, buttery delight to go with just about anything. Start by getting all your ingredients measured and prepared.

- 6 tablespoons butter
- 1 small onion, minced
- 2 cloves garlic, minced
- 6 tablespoons all-purpose flour
- 2 teaspoon salt
- 3 cups milk
- 1/2 pound sharp cheddar cheese, shredded
- 1 1/2 lbs peeled shredded potatoes (frozen shoestring hash browns will work)
- Grated parmesan cheese
- Cajun seasoning
- 1/3 cup bread crumbs



While the oven is preheating to 375, melt the butter in a pan. Add the onions and cook for about 5 minutes. Add garlic and cook for another minute.

Whisk in the flour and salt and cook for 1 minute. Gradually stir in milk and cook, stirring constantly, until mixture thickens slightly.

Reduce heat to low, and stir in cheese until melted.

Put your shredded potatoes on a baking dish and pour the cheesy liquid over the top. Stir it up a bit to keep your onions from floating on top. Sprinkle on some grated parmesan and cajun seasoning.

Bake, covered 45 minutes. Uncover, top with bread crumbs, and bake 15 minutes longer or until potatoes are tender.