

Scalloped Tuna-&-Potato Casserole

4 cups thinly sliced, pared potatoes mustard
3 T. butter 2 c. milk 1 t. salt
1/8 t. pepper 1 7-oz. can tuna, flaked (1 cup)
1/4 cup flour 1 cup thinly sliced, peeled onions
2 T. prepared mustard

Cook potatoes in boiling salted water for 10 min.; drain
Melt butter in top of double boiler over direct heat.
Stir in flour, then mustard. Add milk, salt, & pepper,
& stir, over hot water, until smooth and thickened.

Arrange potatoes, tuna, and onions in alternate
layers in greased 2-qt. casserole. Pour sauce over
all, and bake in moderate oven of 350 for 45 min.
Makes 6 servings.