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Fancy Potatoes

- 1 1/2 Pounds (4 to 5 medium) potatoes, peeled & diced
- 1/2 Tsp salt
- 3 Tbsp butter or margarine
- 2 Tbsp flour
- Salt and pepper
- 2 Cups milk
- 2 Hard-boiled eggs, peeled & sliced
- 2 Tbsp chopped onion
- 3 Tbsp dried bread crumbs

Place potatoes in large saucepan. Cover with cold water. Add 1/2 teaspoon salt and bring to a boil. Reduce heat to low and cook 20 to 25 minutes or until potatoes are tender. Drain; reserve.

Melt 2 tablespoons butter in medium saucepan. Add flour, salt, and pepper; cook until bubbly. Add milk; stir well.

Cook, stirring constantly, until thickened. Combine potatoes, hard-boiled eggs, onion, salt, and pepper in lightly greased 1 1/2 quart casserole. Add white sauce; blend lightly with spatula. Melt remaining 1 tablespoon butter. Add bread crumbs; mix well.

Sprinkle buttered crumbs over casserole. Bake at 350 degrees for 30 minutes.

Serve hot.

Makes 4 servings