

This week I am handing down a recipe given to me over five years ago from one of the most extraordinary women that I have been blessed to have in my life. Not only is this recipe one of my favorite side dishes, she is one of my favorite people in the world.

Anyone in this community knows the impact that Diana Tate has on each and every life she comes in contact with. Her incredible personality and increasing love to teach and expand the minds of every child radiates from her smiling face.

Diana has touched my life in so many ways and there is no possible way to ever thank her enough. I greatly attribute my love for speaking and writing to her as well. Diana always forced me out of the box, making me gain confidence doing what she always knew I could do, even when I didn't know it myself. For that, I will always be grateful.

In the summer of 2005, Diana served this side dish with dinner one evening. Now, if you know Diana, you also may know that she is not one to spend a lot of time in the kitchen. She does have a few delicious tricks up her sleeve and this recipe is one of them. I will forever cherish this recipe not only because it came from my idol, but because she wrote it in her famous aqua blue pen on an old postcard that she found handy. Oh Diana!

Diana's Cheesy Potatoes

6 medium potatoes peeled and cubed

Sauce:

2 tablespoons butter or margarine

2 tablespoons flour

1 cup milk

dash of salt

dash of garlic salt

1 to 1 1/2 inches of a block of velveeta cheese

Boil potatoes until tender.

Meanwhile, melt butter over low heat. Blend in flour, salt and garlic salt using a whisk.

Add milk stirring constantly until mixture thickens. Cube the velveeta cheese and add to mixture. Stir until cheese is melted.

Drain potatoes. Pour cheese sauce over top and serve.