

## Scalloped Potatoes

uploaded by: Michelle Day at [www.michellestastycreations.com](http://www.michellestastycreations.com)

Recipe by: Diane Swanson

Here's what you need:

4 - 6 large russet potatoes, peeled & sliced (more potatoes just means more potatoes)

2 - 10.75 oz. cans cream of mushroom soup

1-1/2 cups half and half

3 cups cheddar cheese, shredded

3 Tbl. butter, diced

salt and pepper

Preheat oven to 375 degrees.

Grate cheese and set aside.

Mix cream of mushroom soup and 1/2 and 1/2 together and set aside.

Butter a 9 x 13 and set aside.

Peel the potatoes then using a mandoline or a really sharp knife, slice potatoes into 1/8" thickness, without chopping off any nails. Sure is easier with a mandolin.

Layer half the potatoes in the buttered dish and sprinkle with salt and pepper and half the butter. Sprinkle on half the cheese.

Pour on half of the soup mixture and repeat the layers ending with a little of the cheese. There should be two layers. Cover with foil and bake for 45 minutes, then uncover and bake an additional 15 or until the potatoes are fork tender and the cheese is golden brown and bubbly.

Serves 10

Enjoy!