

Scalloped Potatoes

Ingredients

3 pounds Yukon Gold Potatoes, unpeeled and thinly sliced (about 9 cups)

1 large onion, thinly sliced (about 1 cup)

1 can (10 ½ ounces) Condensed Cheddar Cheese Soup

½ milk

½ cup Parmesan cheese

½ teaspoon salt

¼ teaspoon ground black pepper

Directions:

1. Spray a 6 –quart slow cooker with vegetable cooking spray. Layer one third of the potatoes and half of the onion in the cooker. Repeat the layers. Top with the remaining potatoes.
2. Stir the soup, milk, Parmesan cheese, salt and black pepper in a medium bowl. Pour the soup mixture over the potatoes. Cover and cook on HIGH for 4 hours or until the potatoes are tender.
3. When you arrive at the shelter site, sprinkle the 1 cup Cheddar Cheese on the top. Plug in and set on LOW.