

### Scalloped Potatoes

3 large potatoes (approximately 2½ pounds)	1 cup Sweetwater Valley, Hickory Smoked cheddar cheese, shredded
2 medium yellow onions (approximately 1 pound)	4 ounces butter (1 stick)
1 (10 ounce) can condensed celery soup	½ tsp. garlic powder
1 cup milk	1 (8 ounce) package diced ham
1 cup Sweetwater Valley, sharp white cheddar cheese, shredded	Salt and pepper to taste

Preheat oven to 350°F.

Thinly slice the potatoes and onions on a mandolin or vegetable slicer.

Combine soup and milk and heat until warm in the microwave, blend completely.

In a large baking casserole, place a thin layer of the soup mixture onto the bottom. Place a layer of potatoes, onions, ham, sprinkle both cheese, sprinkle some of the garlic, salt and pepper. Recommend that you use salt sparingly as the soup contains a fairly high amount of sodium. Using a teaspoon slice small portions of butter and dot the top of each layer. Continue the same process for each layer using all the ingredients.

Bake for 1 to 1 ½ hours. Cooking time will vary depending on thickness of the slices and type of potatoes used.