



TIPSY FOODS

COOK A LITTLE TIPSY

Scalloped Ranch Potatoes

This can be cooked on grill or in oven.

Ingredients

6 to 8 Golden or red potatoes peeled and sliced very thin 2 medium yellow onions peeled and sliced thin.

2 Cup shredded cheder cheese.

½ stick of butter cut into pats.

1 Tbsp. [Tippy Foods Ranch Dressing Seasoning](#)

Garlic Powder

[Tippy Foods Seasoned Salt](#)

½ cup milk

Cooking Spray



Instructions

1. Spray a Cast Iron Skillet well with cooking spray.
2. Start to layer the potatoes, then Onions, then sprinkle with Seasoning Salt, and sprinkle the Garlic salt, then cover with a light layer cheder cheese.
3. Repeat this until pan is full or you use up the potatoes.
4. Top that with the Ranch Dressing Seasoning, and the butter pats.
5. Cover with a good layer of the cheder cheese.
6. Pour the milk over the mixture evenly.
7. Heat Grill or oven to 300°.
8. Place the skillet on the heated grill.
9. Cook for 1 hour or until potatoes are tender.
10. Remove from grill and let stand for 8 minutes.
11. Serve and enjoy.