



Scalloped Potatoes (slow cooker) made with Rustlin' Rob's Bourbon Worcestershire Sauce

HEAT LEVEL: MILD

Ingredients

- 1 cup sour cream (I used fat free)
- 1 can condensed cream of potato soup
- 1 tbsp [Rustlin' Rob's Bourbon Worcestershire Sauce](#)
- 2 lbs. small red potatoes (I peeled mine but that is optional)
- 1+1/2 cups shredded cheddar cheese
- 1/2 tsp paprika
- 3 tbsp chopped fresh chives for topping

Instructions

1. Thinly slice potatoes and set aside.
2. Mix sour cream, can of potato soup and Worcestershire sauce together in a large bowl.
3. Add thinly sliced potatoes to the mixture and mix until all potatoes are well coated.
4. Spoon 1/2 of the potato mixture into a crock pot sprayed with cooking spray.
5. Top with 3/4 cup of shredded cheese. Repeat layer with remaining potatoes and cheese.
6. Cook on HIGH for 3.5 to 4.5 hours (or on LOW 7 to 8 hours). Give them a quick stir about half way through cooking time.
7. Serve topped with a sprinkle of paprika and chives.