



Cheesy Potatoes

INGREDIENTS

- 6 lg. potatoes (boiled w/ skins on)
- 1 cube butter
- 2 cans Cream of Chicken Soup
- 1 pt. sour cream
- 4 green onions (chopped)
- 1 tsp. salt
- 1 tsp. pepper
- 1 cup cheese (grated)
- Corn Flakes (crushed, optional)

DIRECTIONS

After the potatoes have cooled, peel them and grate or cube. In a mixing bowl, melt butter in the microwave. Add onions and microwave a bit longer. Stir in soup, sour cream, and cheese. Stir in the potatoes. Pour in a dripper pan. Can top with crushed Corn Flakes. Bake for 20 minutes at 350.

NOTES

Otherwise known as funeral potatoes. I've taken them to a few! Just top this dish with slices of ham before you put it in the oven and you've got such a good dinner.