



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)
- Crushed Corn Flakes (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.