

Cheesy Potatoes (Nannette Sorensen)

350°

9x13 - about 1 hr+

combine in large bowl:

2 lbs bag of chunky hashbrowns - it is helpful to let these sit out an hour or so so everything doesn't freeze together as you stir

16 oz sour cream

2 c shredded cheddar (I added another 1/2 cup or so this time)

1 can cream of mushroom (I have an older version that uses cr chicken instead so I don't know that the flavor is super critical in a pinch)

about 3/4 soup can of milk (should be creamy - kind of like cream of wheat - not pasty, not runny)

salt & pepper

I always add lots of onion powder and some garlic powder - my old recipe calls for 1/2 c chopped onion but I just use the powders

I also added about 3 T of butter to the potatoes this time

place in 9x13 pan

Topping - combine:

3 c crushed cornflakes

1/4 c melted butter

sprinkle over potatoes

it takes an hour plus (15-20? min). It is done when it is golden brown & bubbly. It seemed to cook better/more evenly when the potatoes were at least partially thawed

*This recipe works great to make ahead or divide and freeze. Freeze before baking.