

Potato

ED'S FAMOUS **CHEESY POTATOES**



YIELDS: 12 SERVINGS

INGREDIENTS

- 30 OZ FROZEN HASH BROWNS, THAWED
- 1 ONION (FINELY CHOPPED)
- 16 OZ SOUR CREAM
- 1 CAN (10.5 OZ) OF CREAM OF CHICKEN SOUP
- 2 STICKS OF BUTTER (MELTED)
- 1 TSP SALT
- ¼ TSP GROUND BLACK PEPPER
- 2 CUPS SHREDDED CHEDDAR CHEESE
- 2 CUPS OF CORN FLAKES CEREAL

INSTRUCTIONS

1. Preheat oven to 350°F.
2. Combine potatoes, onion, sour cream, cream of chicken soup, 1 stick of melted butter, salt, black pepper, and cheddar cheese into bowl and mix well. Place mixture into a 9x13 baking pan.
3. Add cornflakes to large Ziplock bag and crush.
4. Combine cornflakes and 1 stick of melted butter in a bowl and mix well. Sprinkle mixture over potatoes.
5. Cover with foil and bake for 30 minutes.
6. Remove foil and bake for another 30 minutes.
7. Remove from oven and let cool (best served warm).

**Sommelier Shannon's Wine Pairing:*

FULL-BODIED CHARDONNAY

Recipe: Ree Drummond; Photo: FoodNetwork

