

Cheesy Au-gratin Potatoes - page 2 of 2

Step-by-Step Cooking Instructions:

1. Peel the skins off the boiled potatoes. Cut the potatoes onto thin slices and layer them in a 9"x 13" baking dish. (Frozen hash brown potatoes (thawed), or reconstituted dehydrated hash browns can be used instead of fresh potatoes).
2. Pour the melted butter over the potatoes.
3. In a medium sized mixing bowl stir together the cream soup, milk, sour cream, cheese, onions, and seasonings.
4. Pour the mixture over the potatoes and gently mix together.
5. Bake in a preheated 350° oven for 20 minutes or until mixture bubbles.
6. In a separate bowl combine(the topping of your choice) crushed corn flakes, special K cereal, potato chips, French fried onion rings in a can, bread, or cracker crumbs, butter and cheese.
7. Sprinkle topping over potato mixture and bake another 20 minutes until bubbly and the crumbs are slightly toasted. Salt and pepper to taste.