

# YUMMY POTATOES

NORMA JONES/MOM

6 MEDIUM POTATOES

1/4 CUP BUTTER

1 PINT SOUR CREAM

1/4 POUND SHARP CHEESE

1/3 CUP CORN FLAKES, CRUSHED

1-10 OZ CAN OF CREAM OF  
CHICKEN SOUP

1/3 CUP CHOPPED GREEN ONION  
ONIONS

2 TBSP MELTED BUTTER

COOK POTATOES ABOUT 10 MINUTES. COOL AND GRATE.  
MELT BUTTER AND SAUTE ONIONS A FEW MINUTES, ADD SOUP  
AND SOUR CREAM. BLEND WELL AND ADD CHEESE. COOK  
UNTIL IT LOOKS LIKE THICK WHITE SAUCE. FOLD IN POTATOES.  
BAKE IN 9 x 13 PYREX DISH. TOP WITH CRUSHED CORN FLAKES  
MIXED WITH 2 TBSP BUTTER. BAKE 350° FOR 45 MINUTES

BE SURE POTATOES ARE JUST SLIGHTLY COOKED SO YOU CAN  
GRATE THEM EASILY