

## NANCY'S POTATOES

*Our dear friend Nancy has had this delicious dish in her family for generations! It has become an expected tradition at her holiday table. She has graciously shared it with us to pass on to you. We hope you enjoy!*

6 medium potatoes  
¼ c. plus 2 T. butter divided  
1 can cream of chicken soup  
1 bunch of green onions  
16 oz. sour cream  
1 ½ c. grated sharp cheddar cheese  
1 c. corn flakes  
salt & pepper



Wash, par boil and cool potatoes - then grate.  
Season with salt & pepper - place in casserole dish.

In large sauce pan add ¼ c. butter, soup, onions, sour cream, cheese and heat on low until smooth, stirring occasionally. Pour mixture over potatoes and mix well.

Place the corn flakes in zip lock bag and crush until fine (not dust), add 2 T. melted butter – sprinkle over top of casserole.

Cook 45 min. – 1 hr. at 350°

Can be made ahead of time. Refrigerate or freeze, but don't add corn flakes until you are ready to bake. If frozen: after thawing pour off water before adding corn flakes and baking.