

Susie's Midwest Cheesy Potato Casserole

Serves 10 to 12.

Ingredients

- 2 lbs. fresh potatoes cut into 1/4" cubes or frozen hash brown potatoes
- 1/2 c. melted butter
- 1 tsp. salt
- 1/4 tsp. pepper
- 10.5 oz. can cream of mushroom soup
- 1/2 c. chopped onion
- 2 c. grated cheddar cheese
- 2 c. sour cream
- 2 c. crushed cornflakes
- 1/4 c. butter melted to pour over cornflakes

Instructions

1. Chop potatoes into 1/4" cubes or thaw hash brown potatoes.
2. Mix potatoes with 1/2 cup melted butter, salt, pepper, soup, onion, grated cheese, and sour cream.
3. Put in a large greased casserole dish.
4. Crush cornflakes and sprinkle in an even layer over the potato mixture.
5. Drizzle 1/4 cup melted butter over cornflakes.
6. Bake at 375°F for 45-60 minutes until sauce bubbles and cornflakes are toasted.

Courtesy of DivorcelAwesome.com.