

Mom's Potato Casserole

Serves 8 to 10

This casserole has been a favorite in my family for years. My mom traditionally makes it at Christmas as an accompaniment to beef tenderloin, but my husband has encouraged me to put it on our table at any holiday occasion. Note that it can be made up to 2 days ahead of time (add the cornflakes and final drizzle of butter right before cooking) allowing you to check it off your list early if cooking for a crowd.

2 1/2 lbs red potatoes, scrubbed and rinsed
1 can Campbell's Cream of Chicken soup (**not** low-fat/low sodium)
1/4 cup unsalted butter plus 2 tablespoons for topping and more for greasing casserole
1 cup sour cream
1/2 cup finely chopped yellow onion
1/2 cup grated cheddar cheese
1 1/2 cups crushed corn flakes

Add the red potatoes to a large pot and cover with cold water. Bring to a boil and boil until the potatoes are easily pierced with a fork. This can take anywhere from 18 to 30 minutes depending on the size of the potatoes you purchase. Test potatoes beginning at 15 minutes to avoid over-cooking. Drain the potatoes and chill completely in the refrigerator.

Preheat the oven to 350 degrees. Grease an 8 x 11-inch casserole dish with butter.

Peel the skin from the cooked potatoes and discard. Grate the red potatoes on a box grater or using the grater attachment on a food processor. Put grated potato in a large bowl.

In a small saucepan, heat the Campbell's Cream of Chicken and 1/4 cup unsalted butter until butter melts. Stir in the sour cream, chopped yellow onion, and grated cheddar cheese. Stir the sauce into the potatoes and pour into the greased casserole dish.

At this point, you can store the casserole, covered, in the refrigerator for up to 2 days. When ready to bake, sprinkle the crushed cornflakes over the top of the casserole and drizzle with 2 tablespoons melted butter.

Bake for 30 minutes and then serve immediately.

This recipe came from Minced blog (www.mincedblog.com).