

Potluck Potatoes
20 - Four Person Meals

PRINT *Enlarged Assembly Directions on page 3*

This recipe is 10 times the original recipe on page 4.

Note: Our meals are usually structured for 20 - Four person meals. This recipe makes 8 extra pans of potluck potatoes for a total of 28 pans. We freeze the extra 8 pans to be used later with a meat and vegie. These 8 new meals will then supplement inventory in the freezer.

Potluck Potatoes Food Items Shopping List:

- 10 - 2# (20 lbs.) Bag Hash browns (square kind)
- 5 cups chopped onion (1 ½ pounds)
- 10 tsp. Salt
- 2 1/2 tsp. pepper
- 10 – 10 ¾ oz. can (107.5 oz.) cream of chicken soup (name brand preferred)
- 100 oz. (6 ¼ lbs.) grated sharp cheddar (use weight not cups to measure)
- 5 cups (10 sticks) melted butter
- 10 Pint (16 oz.) (160 oz.) sour cream (light ok)
- 20 cups (1 cup = 1 oz.) cornflakes
- 2 1/2 c (5 sticks) butter

Potluck Potatoes Packaging Items Shopping List:

- 28 foil Pans & Lids (have more on hand)
- Labels - 3 sheets of 10 per page for a total of 28 Potluck Potatoes Labels (have more on hand)

Potluck Potatoes Utensils Needed:

Preparation:

- Knife for chopping Onions, unless diced previously to cook session
- Cutting board for chopping onions
- Scale, optional for grated cheese
- Can Opener, unless easy open lids
- Medium glass bowl to melt butter
- Large bowl for hash brown mixture
- Large bowl for cornflake mixture

- 2 Large spoons for mixing (hash browns, cornflakes)
- 2 cup measuring cup
- 1 tsp. and ½ tsp. measuring spoon

Assembly:

- 1 cup measuring cup
- 2/3 cup measuring cup

Potluck Potatoes Kitchen Prep:

1. Dice Onions.
2. Open Cans.
3. Melt butter in glass bowl in microwave.
4. In a large bowl, mix Hash browns, onions, chicken soup, cheddar cheese, butter (5 c), salt, pepper, sour cream.
5. In a large bowl, mix cornflakes with melted butter (2 1/2 c).

Potluck Potatoes Assembly:

1. Fill pans with 4 cups hash brown mixture, do not over fill
2. Sprinkle 2/3 cup cornflake mixture on top of hash browns
3. Add lid making sure edges of pan are clean
4. Apply Potluck Potatoes Label

Potluck Potatoes

1. Fill pans with 4 cups hash brown mixture- do not over fill



2. Sprinkle 2/3 cup cornflake mixture on top of hash browns



3. Add Lid making sure edges of pan are clean



4. Apply Potluck Potatoes Label



Original Recipe

Pot Luck Potatoes – Serves 4

Ingredients

- 2# Frozen Hash Browns Potatoes, chunks not grated, thaw completely
- 1/2 cup chopped onion
- 1 tsp. Salt
- 1/4 tsp. pepper
- 1 – 10 3/4 oz. can cream of chicken soup
- 10 oz. grated sharp cheddar
- 1/2 cup melted butter
- 1 Pint sour cream
- 2 c crushed cornflakes
- 1/4 c melted butter

Directions

1. Mix all above except cornflakes and 1/4 c butter
2. Place hash brown mixture in 9 x 13 greased pan
3. Melt 1/4 butter and toss with cornflakes
4. Top hash brown mixture with cornflake mixture
5. Bake at 350-degree oven for 45 minutes