

Potluck Potatoes
30 - Four Person Meals

PRINT *Enlarged Assembly Directions on page 3*

This recipe is 12 times the original recipe on page 4.

Note: May make a few extra pans that can be frozen.
These can be used later with other meat and vegetable for a meal.

Potluck Potatoes Food Items Shopping List:

- 12 - 2# (24 lbs.) Bag Hash browns (square kind)
- 6 cups chopped onion (1 ½ to 2 pounds)
- 12 tsp. Salt
- 3 tsp. pepper
- 12 – 10 ¾ oz. cans (129 oz.) cream of chicken soup, name brand preferred
- 120 oz. (7.5 lbs.) grated sharp cheddar (use weight not cups to measure)
- 6 cups (12 sticks) butter
- 12 Pint (16 oz.) (192 oz.) sour cream (light is ok)
- 24 cups (1 cup = 1 oz.) cornflakes
- 3 cups (6 sticks) butter

Potluck Potatoes Packaging Items Shopping List:

- 30 foil Pans & Lids (have more on hand)
- Labels - 3 sheets of 10 per page for a total of 30 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. 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 (6 c), salt, pepper, sour cream.
5. In a large bowl, mix cornflakes with melted butter (3 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

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

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4. Apply Potluck Potatoes Label

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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
- ¼ tsp. pepper
- 1 - 10 ¾ oz. can cream of chicken soup
- 10 oz. grated sharp cheddar
- ½ cup melted butter
- 1 Pint sour cream
- 2 c crushed cornflakes
- 1/4 c melted butter

Directions

1. Mix all above except cornflakes and ¼ c butter
2. Place hash brown mixture in 9 x 13 greased pan
3. Melt ¼ butter and toss with cornflakes
4. Top hash brown mixture with cornflake mixture
5. Bake at 350-degree oven for 45 minutes