

Funeral Potatoes AKA Cheesy potatoes (a Utah Tradition)



Ingredients

- 2 lbs hash browns
- ½ cup butter
- 2 (10 ¾ ounce) cans condensed cream of chicken soup
- 1 pint sour cream
- ½ teaspoon salt
- ¾ cup onion, chopped
- 1 tablespoon butter
- 2 cups longhorn or cheddar cheese, grated, firmly packed
- 1 ½ cups cornflakes, crushed
- 4 tablespoons butter, melted

Directions

1. Saute onion in 1 tablespoon butter until translucent.
2. Mix all ingredients, except cornflakes and 4 tablespoons butter, together.
3. Put potato mixture into a 9x13-inch baking pan.
4. Combine cornflakes and butter, and sprinkle evenly over the top of the casserole.
5. Bake at 350 degrees F for 40-50 minutes or until heated and bubbly.