Gourmet Potatoes

350 degrees

6 lg potatoes

¼ c butter

½ c onion

1 ½ c sour cream

2 c shredded cheddar

1t salt

½t pepper

Boil potatoes until you can pierce easily with a fork yet still firm. Drain, cool, peel, shred and set aside.

In lg stock pot melt butter, sauté onions, S&P until onions are translucent. Add cheese, cook on low until melted, stir in sour cream, cook until well blended. Stir in potatoes, remove from heat and spread into a 9x13.

Bake 30min.

Can be made ahead of time and stored in fridge. Allow to come to room temp before baking.