



# UTAH: FUNERAL POTATOES

## Ingredients

- 2 lbs hash browns
- 4 Tbsp butter, melted
- 2 cans condensed cream of chicken soup
- 16 oz sour cream
- ½ tsp salt
- ¾ c onion, chopped and sauteed in butter
- 2 c cheddar cheese
- For topping:
  - 1 ½ c corn flakes, crushed
  - 4 Tbsp melted butter

## Instructions

1. Preheat oven to 350 degrees F and prepare baking dish
2. In a large bowl, add hash browns, melted butter, cream of chicken soup, sour cream, salt, cheese, and sauteed onion. Mix until well combined.
3. Add potato mixture to prepared baking dish, spreading into an even layer
4. In separate, smaller bowl, combine corn flakes and melted butter, stirring to coat
5. Sprinkle coated corn flakes over potato mixture
6. Bake for 40-50 minutes, until hot and bubbly.

