



Mashed Potato Casserole

Creamy and smooth with green bits showing. Really good. This may be served as soon as prepared rather than putting into a casserole to heat.

Ingredients

- 8 medium-large potatoes, peeled
- 3 bay leaves
- salted water
- 10 oz tin condensed cream of chicken soup
- 1 c sour cream
- 1/4 c butter, softened
- 1/4 c chopped chives
- 2 c grated medium cheddar cheese
- 1/2 c crushed cornflakes
- 2 tbsp butter

Preparation

Cook potatoes and bay leaves in salted water until potatoes are tender. Drain. Discard bay leaves. Mash potatoes.

Add soup, sour cream, first amount of butter, chives and cheese. Mash well. Turn into 2 1/2 quart casserole.

Put cornflakes and butter into saucepan (I use the microwave to melt the butter). Heat and stir to melt butter. Sprinkle over potato mixture. Bake in 350 F oven until browned and heated through, about 30 to 40 minutes. Serves 8.