

# **GOLDEN POTATO CASSEROLE**

**6 med. Potatoes**

**2 cups shredded cheddar cheese**

**1/4 cup butter or margarine**

**2 cups sour cream, room temperature**

**1/3 cup chopped green onions**

**1 teaspoon salt**

**1/4 teaspoon white pepper (I use blk pepper)**

**2 tablespoon butter (dot on top)**

**Cook potatoes in skins, cool...peel and coarsely shred in a sauce pan, over low heat combine cheddar cheese and butter...stir until melted...remove from heat, blend in sour cream, onion, salt and pepper... Add potatoes, stirring lightly...turn into butter 2 qt. Casserole...dot with 2 tablespoon butter and bake at 350 degrees until heated through, about 20 minutes.**