

Golden Potatoes

Mary Jane Anderson

Silverdale, WA. Chamber Of Commerce Favorite Recipes - 1991

*6 medium potatoes
1/4 cup margarine
2 cups cheddar cheese,
grated
1 pint sour cream
1/3 cup minced onion
(optional)
1 teaspoon salt
1/4 teaspoon pepper
(preferably white)
2 tablespoons margarine
(for dotting)
paprika*

Preheat the oven to 350 degrees.

Cook the potatoes. Peel while warm, then chill and grate.

On low heat in a saucepan, melt the margarine and cheese together, stirring occasionally. Remove from the heat and stir in the sour cream, onion, salt and pepper. Mix into the potatoes.

Transfer the potato mixture to a buttered casserole dish. Dot with two tablespoons of margarine. Sprinkle with paprika.

Bake for 45 minutes, until golden.

(Great with ham, barbecues and potluck dinners.)

Per Serving (excluding unknown items): 2883 Calories; 218g Fat (67.0% calories from fat); 87g Protein; 155g Carbohydrate; 12g Dietary Fiber; 442mg Cholesterol; 4361mg Sodium. Exchanges: 9 Grain(Starch); 8 Lean Meat; 1 1/2 Non-Fat Milk; 38 1/2 Fat.