



Au Gratin Potatoes



6 medium russet potatoes

1 can cream of chicken soup

1 c sour cream

¼ c butter, melted

2 c shredded cheddar jack cheese

salt and pepper

Scrub potatoes, place in large pan and cover with water. Bring to a boil over high heat. Reduce heat to medium and boil potatoes for 25-30 minutes or until soft but not mushy. Drain water and cool potatoes. Mix soup, sour cream, butter and cheese in large bowl. Peel potatoes, shred, and add to bowl. Stir until combined. Salt and pepper to taste. Spoon into buttered 9 x 13 pan and bake at 350°F for 40-45 minutes.