



## Mormon Funeral Potatoes

*There are infinite knock-offs of this hash brown casserole. What all these recipes have in common is a big bag of frozen hash browns, either shredded or diced. No peeling, chopping, or worrying that fresh potatoes will darken while you make the sauce. Just pull the bag out of the freezer and begin. You can make a homemade white sauce (béchamel), like this recipe or one based on cream of mushroom soup. In fact, most of the Mormon funeral potato recipes are based on canned soup. And some have this quirky addition of crushed potato chips on top before the casserole goes in the oven. But who's complaining? I am sure children in Utah or pretty much any state would marvel at a recipe crowned with potato chips. You can prep potato casseroles ahead of time, and place them in the fridge for up to two days before baking. Bake uncovered, and allow a little extra baking time if the casserole is straight from the fridge. This recipe is adapted from one shared in Cook's Country Magazine and This is the Plate.*

Makes 8 to 12 servings

Prep: 20 to 25 minutes

Bake: 40 to 45 minutes

- 3 tablespoons unsalted butter
  - 2 cups chopped onions
  - 3 tablespoons all-purpose flour
  - 2 1/2 cups half-and-half
  - 1 teaspoon salt
  - 1/2 teaspoon dried thyme, if desired
  - 1/4 teaspoon black pepper or nutmeg or both
  - 2 cups (8 ounces) shredded sharp cheddar cheese
  - 1 bag (30 ounces) frozen shredded hash brown potatoes
  - 1/2 cup sour cream or plain Greek yogurt
  - 3 cups potato chips, crushed (sour cream and onion or just plain)
1. Place a rack in the center of the oven, and preheat the oven to 350 degrees F.
  2. Melt the butter in a large Dutch oven or skillet over medium heat. Add the onion, and stir and cook until softened, 4 to 5 minutes. Stir in the flour, and cook less than a minute. Whisk in the half-and-half, salt, thyme, and black pepper. Reduce the heat to medium-low, and switch to a wooden spoon. Stir until slightly thickened, 3 to 4 minutes. Turn off the heat. Stir in the cheese to melt.

3. Dump the potatoes into a large bowl, and break them up with a spoon. Pour the sauce into the bowl, and stir to combine. Stir in the sour cream. Turn the mixture into a 13- by 9-inch pan or a shallow Dutch oven or your favorite large casserole dish. Top with the crushed potato chips, and bake until lightly browned and bubbly, 40 to 45 minutes. Serve while hot.