

Cheesy Potluck Potatoes

Picture this: roasted ham, tender asparagus, and cheesy potatoes. If this sounds like your ideal post-Easter egg hunt meal, our Cheesy Potluck Potatoes recipe is for you. Loaded with sour cream, butter, and cheddar cheese, this classic recipe is the perfect side dish. Your NESCO 6 Qt. Roaster Oven cooks ingredients together in just over an hour. Serve and satisfy up to 16 hungry guests.

Your Key Ingredient:

[NESCO 6 Qt. Roaster Oven](#)

Grocery Ingredients:

1/4 cup butter or margarine
1 cup onion, chopped
32 oz frozen, diced hash-brown potatoes, thawed
16 oz sour cream
10 3/4 oz can cream of celery soup
8 oz cheddar cheese, shredded
1/4 tsp ground black pepper

Instructions:

1. Preheat **NESCO® Roaster Oven** at 275° F.
2. Place butter and onion in cookwell.
3. Add potatoes, sour cream, soup, pepper, and 1 cup cheese. Stir.
4. Cook for 90 minutes, stir again, halfway through the cooking time. Top with remaining cheese and cook 5 minutes more or until cheese melts and potatoes are tender. Serves 12-16.

Submitted by Rita Ruud, Fargo, ND.