

## Heart Attack Potatoes -Audrey Cammaert

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6-8 large potatoes, peeled and sliced about ¼ inch thick

1 onion, chopped

½ cup butter or margarine

1 can cream of chicken or mushroom soup

1 cup grated Cheddar cheese

1 cup sour cream

1 ½ to 2 cups corn flake crumbs

Cook the potatoes in water until they are barely tender. Drain off the cooking water. Butter a 2 ½ quart casserole or 8” baking pan. Arrange the potatoes in the pan, and sprinkle the chopped onion on top. In a saucepan, combine the butter, soup, cheese and sour cream. Cook over low heat, stirring often, until the ingredients are blended together. Spoon the sauce over the potatoes. Sprinkle generously with corn flake crumbs so the topping is a good 1/4 “ thick. Bake at 350 F for 30 to 45 minutes.

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