

Old Grumpy Commissioners Cheesy Potatoes



Servings: 6–8 | Challenge Level: Easy

“I have often made this dish for my troop and, more recently, for a bunch of old grumpy commissioners. Never a complaint except when I add broccoli to it. This recipe serves 6–8 hungry campers or one district executive.”

Preparation at Camp:

1. In Dutch oven, combine potatoes, $\frac{1}{4}$ cup melted butter, soup, onion, cheese, sour cream, and evaporated milk.
2. Crush cornflakes in a medium-size bowl and mix with $\frac{1}{2}$ cup melted butter.
3. Evenly spread the buttered cornflake mixture over the potatoes in the oven.
4. Using 17 coals on the lid and 8 briquettes under the oven, bake for about 30 minutes or until the potatoes become soft.

Required Equipment:

12-inch Dutch oven
Medium-size mixing bowl

6 medium potatoes, peeled and diced

$\frac{1}{4}$ cup ($\frac{1}{2}$ standard stick) butter, melted

1 (10 $\frac{3}{4}$ -ounce) can condensed cream of chicken soup

1 small onion, diced

1 cup shredded cheddar cheese

1 cup sour cream

1 (5-ounce) can evaporated milk

3 cups cornflakes

$\frac{1}{2}$ cup (1 standard stick) butter, melted

Options: Add chunks of chicken or ham along with some broccoli prior to cooking.

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