

# Yummy! Potato Casserole



## Personal Chef Service

Voted CincyMagazine "2012 Best Chef"

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 & 2012 Best Caterer"

Serves 4

3 large potatoes, scrubbed, peeled

1/2c skim milk

1c sour cream

2c cheddar cheese, shredded

1 onion, diced

1T dried parsley flakes

4 garlic cloves, finely minced

salt and pepper, to taste

Preheat oven to 350. Spray 8x8 baking dish with non~stick cooking spray.

Using food processor with shredder attachment or a box grater, grate potatoes and place in large bowl.

Add remaining ingredients and mix well.

Pour into prepared baking dish. Bake 1 hour. Remove from oven, stir well and taste for doneness. Return to oven until potatoes are completely cooked through.

Listen for my weekly recipes, Fridays at 7:45 a.m. on WGRR presented by



**Debbie Spangler ~ Certified Personal Chef**

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