

Company's Comin' Potatoes

- 5 lbs white potatoes
- 2 tub sour cream (16 oz)
- 1 pkg cream cheese (8 oz)
- ½ stick butter
- 1 pkg shredded cheddar cheese (8 oz)
- 2-4 ea little green onions (chopped)
- 1-2 tsp garlic powder (to taste)
- 1-2 tsp dill weed (to taste)

Peel, wash and cook (I stem them) potatoes. In a large mixing bowl combine sour cream, cream cheese and margarine. Add potatoes. Mix well. Stir in garlic powder, dill, chopped onion and shredded cheese (save a little cheese for the top). Spoon into a greased or sprayed 2 quart casserole. Bake at 375 degrees for 45-60 minutes. Knife should come out clean. Top with remainder of grated cheese.

Garnish with paprika, chopped onion or bacon bits.

FYI: Make this recipe ahead of time and store in refrigerator, but add a few minutes to cooking time if they are cold. Enjoy!