# Varsity Recipes

### If you are signed up to being a Potato or Veggie, please have items at the Cafeteria by 2:30.

### **Cheesy Potato Recipe:**

Each person who signs up is asked to prepare the following recipe. Two people prepare each week.

- 8 lbs. hash brown potatoes (no onions for Football Team)
- 3 cups melted butter (two for potatoes, one for topping)
- 4 teaspoons salt
- 1 teaspoon pepper
- 4 cans cream of chicken soup
- 4 cups sour cream
- 8 cups grated sharp cheddar cheese
- 8 cups corn flakes, crushed
- 1. Defrost potatoes (I usually put in a bowl for about an hour). Bring to room temp.
- 2. Combine 2cups melted butter
- 3. Add Salt & Pepper
- 4. Add soup, sour cream, and cheese
- 5. Put into a large disposable pan

### In a separate bowl:

- 1. Combine 1 cup melted butter and corn flakes
- 2. Sprinkle on top and bake
- 3. Bake 3 hours at 350 deg

## Baked Potatoes -

Each person who signs up is asked to bring 40 baked potatoes wrapped in foil. If the potatoes are extremely large, they can be cut in half.

### Broccoli/ Green Beans-(no canned products please)

Each person who signs up is asked to bring 6 pounds of vegetables prepared with light butter.