

The Udder Potatoes

Ingredients:

1/2 lb - Bacon, chopped
2 Pkgs - Frozen Shredded Hash Browns (30 oz bags)
4 - Large Green Onions, chopped
1/2 tsp - Morton Nature's Seasons Seasoning Blend
2 tsp - Salt
1/2 tsp - Pepper
3-1/2 C - Heavy Whipping Cream
11 Tsp - Butter, cut into slices

12-inch Dutch Oven

Set out the Frozen Hash Browns for about half an hour before baking. Allow them to thaw slightly. Fry Bacon in the Dutch Oven until crisp. Pour off the grease. Add Hash Browns, Green Onions, & Seasonings. Mix gently until evenly distributed.

Pour Cream over potato mixture & place Butter slices on top. Bake in the Dutch Oven at 350 degrees (16 coals on top, 10 coals below) for 45 minutes. Remove oven from bottom heat. Put bottom coals on top of lid & tilt the lid slightly open for 15-20 minutes until browned on top.

(This recipe is from H. Kent Rappleye.) Kent says, "I guarantee once your Scouts get a taste of this dish, if you ever ask them if they want scalloped or cheese potatoes again, they will all cry out, 'No! We want the udder ones!'"