



Funeral Potatoes

Basic Funeral Potatoes Recipe: A Comforting Classic

Introduction

Funeral potatoes, a beloved comfort dish hailing from the heart of American cuisine, are named for their common appearance at post-funeral dinners and gatherings. Known for their creamy, cheesy goodness and crunchy topping, this dish brings comfort to many during difficult times. Whether you're serving these at a gathering, a holiday meal, or just as a satisfying side dish, this recipe is sure to please.

Detailed Ingredients with Emojis

- 2 cups sour cream ☘
- 2 cups cream of chicken soup ☘
- 1 cup chopped onion ☘

- 2 cups shredded cheddar cheese ☐
- 1 teaspoon salt ☐
- 1/2 teaspoon black pepper ☐
- 1/2 teaspoon garlic powder ☐
- 2 packages frozen hash brown potatoes, thawed ☐
- 2 cups cornflakes cereal ☐
- 1/2 cup melted butter ☐

Prep Time, Cook Time, Total Time, Yield

- ****Prep Time**:** 20 minutes
- ****Cook Time**:** 50 minutes
- ****Total Time**:** 1 hour 10 minutes
- ****Yield**:** 12 servings

Detailed Directions and Instructions

1. ****Preheat the Oven**:** Preheat your oven to 350 degrees F (175 degrees C). This ensures that your dish will cook evenly.
2. ****Combine Ingredients**:** In a large mixing bowl, combine the sour cream ☐, cream of chicken soup ☐, chopped onion ☐, shredded cheddar cheese ☐, salt ☐, black pepper ☐, and garlic powder ☐. Mix until thoroughly blended.
3. ****Add Potatoes**:** Stir in the thawed hash brown potatoes ☐ into the mixture. Make sure they are evenly coated.
4. ****Prepare the Baking Dish**:** Grease a 9×13 inch baking dish. Transfer the potato mixture into the dish, spreading it out evenly.
5. ****Cornflake Topping**:** In another bowl, mix the cornflakes ☐ with the melted butter ☐. Sprinkle this mixture evenly over the potatoes.
6. ****Bake**:** Place the dish in the preheated oven and bake for 45-50 minutes or until the top is golden brown and crispy.
7. ****Cool and Serve**:** Remove from the oven and let it cool slightly before serving. This dish is best enjoyed warm.

See also [Presto Pesto Hamburger Mac](#)

Notes

- *Frozen Hashbrowns*: Make sure your hash browns are fully thawed to ensure even cooking.
- *Toppings*: Feel free to experiment with different toppings such as crushed Ritz crackers, potato chips, or even panko breadcrumbs for a different twist.
- *Cheese*: You can substitute the cheddar cheese with a mix of cheeses like Gruyère, Monterey Jack, or even Pepper Jack for a bit of heat.

Cooking Techniques

- **Mixing**: Properly combine the ingredients to ensure a consistent flavor throughout the dish.
- **Thawing**: Make sure your hash browns are completely thawed to avoid extra moisture in the dish, which can alter the texture.
- **Baking**: Rotate your baking dish halfway through cooking if necessary to ensure even browning.

FAQs

1. Can I make funeral potatoes ahead of time?

Absolutely! You can assemble the dish the day before, cover it tightly, and store it in the refrigerator. When ready to bake, let it sit at room temperature for about 30 minutes before placing it in the preheated oven.

2. Can I freeze funeral potatoes?

Yes, you can. Assemble the dish, but hold off on the cornflake topping.

Cover it tightly and freeze. When ready to bake, thaw overnight in the refrigerator, add the topping, and bake as directed.

3. Can I use fresh potatoes instead of frozen hash browns?

Yes, you can substitute fresh potatoes. Peel and grate the potatoes, then soak them in cold water to remove excess starch. Drain well and dry before using.

Conclusion

Funeral potatoes are more than just a dish; they are a comforting classic that brings people together. With their creamy inside and crispy topping, they are bound to be a hit at any meal. Feel free to experiment with ingredients and make it your own.

See also Cinnamon Roll Casserole Breakfast Bake

More Recipes Suggestions and Combinations

- **Cheesy Broccoli Casserole**: Another creamy, cheesy side that pairs perfectly with funeral potatoes.
- **Glazed Ham**: The savory glaze complements the rich cheesy goodness.
- **Green Bean Casserole**: Offers a lighter, vegetable-forward side.
- **Roasted Brussels Sprouts with Bacon**: Adds a crispy, savory element to your