

Old Grumpy Commissioners Cheesy Potatoes

(from The Scout's Outdoor Cookbook, p. 81)

Prepared by Carolyn Solheim and Dave Gunderson, Troop 171

6 medium potatoes, peeled and diced
1/4 cup melted butter
1 can (10 3/4 oz.) cream of chicken soup
1 small onion, diced (I used 2 small green onions)
1 cup shredded cheddar cheese
1 cup sour cream
1 can (5 oz) evaporated milk
1 tsp. seasoning salt
1/2 tsp. pepper
1 bag (3 oz.) real bacon bits

Combine ingredients together. Prepare 12" Dutch Oven with parchment liner, and pour potato mixture into oven.

3 cups corn flakes
1/2 cup melted butter

Crush corn flakes in a bag and add melted butter - mix well. Cover potato mixture with corn flakes. Cover Dutch oven. Use 17 coals on the lid and 8 coals under the oven. Bake for about 30 minutes or until the potatoes become soft. Serves 6-8 hungry campers.