



CHEESY POTATOES

INGREDIENTS FOR CHEESY POTATOES

7 - 10 medium potatoes, peeled and diced

1 stick of butter

¼ cup of flour

½ - 1 cup milk

¼ block of velveeta

1 tsp salt and pepper

HOW TO MAKE CHEESY POTATOES

1. Fill stock pot halfway with water, and start to boil water
2. Peel and dice potatoes
3. Add potatoes to boiling water, cook firm
4. Drain potatoes in strainer
5. Put pot on medium low, add ½ stick of butter, and whisk to melt.
6. Add ⅛ cup of flour and continue to whisk, turn low if needed
7. Add ¼ - ½ cup of milk, whisking continuously, add more flour to thicken.
8. Cut Velveeta cheese into square and add to the pot, whisking continuously.
9. Add the drained potatoes to the pot, stir and season with salt and pepper.

TIPS ON CHEESY POTATOES

1. Dice the potatoes to a consistent size so they cook the same
2. Add shredded cheddar cheese for a cheesier texture

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