

# Betty's Bybee Party Potatoes Recipe



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In this video, Betty demonstrates how to make Bybee Party Potatoes. This dish was inspired by our recent trip to Bybee Pottery, in Bybee, Kentucky, which has been in continuous operation by the Cornelison family since 1809. I found this recipe at the Bybee Pottery website, which is called "Little Bit of Bybee." It is a casserole of cubed potatoes, Cheddar cheese, butter, sour cream, cheddar cheese soup, and seasonings. This casserole was originally named "Cheesy Potatoes," but is now sometimes called "Party Potatoes," because the family makes them whenever company comes over! I think it is great!

## Ingredients:

¾ cup shredded sharp Cheddar cheese, divided  
1 tablespoon butter  
1/8 teaspoon black pepper (I used freshly ground peppercorns.)  
3 medium-sized potatoes, peeled and chopped  
8-oz. carton sour cream  
½ of a 10 ¾-oz. can cheddar cheese soup  
salt, as desired  
1/8 teaspoon paprika or cayenne pepper, optional (I used cayenne pepper.)  
cooking oil spray

Spray a medium-sized Bybee (or other) casserole dish with cooking oil spray. Combine ½ cup of Cheddar cheese with all remaining ingredients in a large bowl and stir. Spoon potato mixture evenly into baking dish and sprinkle with reserved ¼ cup shredded cheese. Bake at 350 degrees for 1 hour and 15 minutes to 1 ½ hours. (At 1 hour and 15 minutes, my potatoes were still a little crunchy!) I hope you enjoy this little bit of Bybee! If you are interested in more information about Bybee Pottery, including purchasing Bybee Pottery, you can visit their website at [bybeepottery.com](http://bybeepottery.com). I hope you enjoy this nice dish! --Betty ☐