

Betty's Version of Merrick Inn's New Potato Casserole Recipe



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In this video, Betty demonstrates how to make her version of Merrick Inns New Potato Casserole. This is one of the side dishes I had when Rick and I celebrated my birthday at Merrick Inn, and I liked it so well that I put together a casserole that tastes very much the same. I think you will *love* it!

Ingredients:

2 pounds red-skinned new potatoes (about 1 inch to 1 ½ inches in diameter), washed (You may peel these, if you dont like potato skins.)

1 tablespoon salt (for cooking potatoes)

½ medium onion, chopped

1 tablespoon butter, melted (for sautéing onion)

3 tablespoons butter, melted (for cheese sauce)

¼ cup flour

1 cup milk

10.75-oz. can condensed cream of celery soup (You may use any cream soup.)

¼ teaspoon salt

2 cups finely shredded Cheddar cheese

Slice each new potato of the 2 pounds of new potatoes into two equal parts. Place them in a medium to large-sized pot, and cover them with water. Add 1 tablespoon salt, and bring them to a full boil. When they are boiling, reduce the heat, and let them cook until almost done. I cooked mine for 15 minutes, testing with a fork occasionally, until they were tender, but still holding their shape. Remove potatoes from heat, and drain through a colander. Immediately run some cold water over the potatoes, to cool them to the point where you can cut them into cubes. (They will still be very warm.) Meanwhile, place ½ chopped medium onion into a small skillet with 1 tablespoon melted butter, and sauté until clear. While the onion is sautéing, begin your cheese sauce. In a medium saucepan, melt 3 tablespoons butter, and remove from heat. Add ¼ cup flour, and stir until smooth. (Its okay if there are a few lumps—they will work themselves out.) Add 1 cup milk, a 10.75 oz. can of condensed cream of celery soup, and ¼ teaspoon salt. Place over low heat, and stir constantly until the sauce is smooth and thickened. Remove from heat, and stir in 2 cups finely shredded cheddar cheese. Set aside, while you prepare your cooked and slightly cooled potatoes. On a cutting board, cut your cooked potatoes into cubes, about ½-inch on a side. Place them back in the pan they were cooked in, and pour your cheese sauce over the potato cubes. Fold the sauce and potato cubes together, until combined, keeping the cubes intact. Pour the new potato casserole into a greased 13-inch by 9-inch by 2 inch baking dish. Bake at 350 degrees for 25 minutes. Turn your oven to broil and broil for 1 minute to brown off the top. Remove from oven, and serve immediately. Guaranteed delicious!!!!