

# Betty's Potato Casserole Supreme



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In this video, Betty demonstrates how to make Potato Casserole Supreme. This is a delicious dish to grace your holiday table, but simple enough for an everyday meal.

## Ingredients:

6 to 8 medium to large potatoes (I used Russet potatoes.)

½ cup butter

1 teaspoon to 1 ½ teaspoons salt

¼ teaspoon black pepper

2/3 cup warm milk

cooking oil spray

1 cup heavy cream

1 ½ cups finely shredded Cheddar cheese

Peel and slice 6 to 8 sliced potatoes. Boil until fork-tender, about 20 minutes. Drain and beat in large bowl with electric mixer until fluffy, adding ½ cup butter, about 1 teaspoon salt, ¼ teaspoon black pepper, and 2/3 cup warm milk. Taste for seasonings and add more salt and pepper, if needed. Pour whipped potatoes into 13-inch by 9-inch by 2-inch baking dish that has been sprayed with cooking oil spray. Set aside. In a medium-sized bowl, whip 1 cup heavy cream. Fold in 1 ½ cups finely shredded Cheddar cheese. Spread cheese mixture over potatoes. Bake at 350 degrees (F) for about 25 minutes, only until golden brown. This recipe may be prepared ahead of time, adding the topping just before baking. This is a simple casserole, but it makes a lot and looks quite elegant on a holiday table. Enjoy!  
--Betty :)