



Ooey-Gooey Cheesey Potatoes

From the kitchen of BJ Thompson

Note*** I'm suggesting that you prepare this dish the day before you plan on serving it simply to have the work out of the way. There is nothing wrong with making, cooking and serving this recipe on the same day.

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| 5 lb | Yukon Gold potatoes, peeled & cubed (yield 10C) |
| 1 T | salt |
| $\frac{3}{4}$ C | milk |
| $1\frac{1}{2}$ C | sour cream |
| $\frac{3}{4}$ C | mayonnaise |
| $1\frac{1}{2}$ t | ground thyme |
| $1\frac{1}{2}$ t | garlic powder |
| $1\frac{1}{2}$ t | onion powder |
| $1\frac{1}{2}$ t | salt |
| 1 t | pepper |
| 3 C | grated cheddar cheese |
| 1 C | grated mozzarella cheese |

The Day Before

1. Put the cubed potatoes in a large pot and cover generously with water. Bring to a boil. Add 1 T salt and cook until the potato cubes are fork tender (about 20 minutes.) Drain and pour into a large, heat-proof bowl. Let cool for $\frac{1}{2}$ hour.
2. In a separate bowl mix the milk, sour cream and mayonnaise. Whisk briskly until completely blended.
3. Add the ground thyme, garlic powder, onion powder, salt and pepper. Mix thoroughly. Add the grated cheddar cheese and stir.
4. Pour the ooey-gooey cheesey mixture over the potatoes and stir until evenly coated. Transfer to a greased 9x13 baking dish, cover and refrigerate overnight.

Next Day

1. Heat the oven to 350°. Remove the cover and bake for $\frac{1}{2}$ hour.
2. Sprinkle the grated mozzarella cheese evenly over the casserole.
3. Cook for another 15 minutes until cheese is bubbling & completely melted.