

# ABSOLUTELY DECADENT POTATOES

Prepared by: Laura Lutz, February 2018

Source: Easy Grilling and Simple Smoking

1 (24-ounce) package frozen hash brown potatoes

1 teaspoon garlic powder

Salt and pepper to taste

¼ cup melted butter

¾ cup heavy cream

2 tablespoons chopped chives (optional)

Thaw hash browns enough to flake with a fork. In a greased 2 quart casserole, layer a third each of the potatoes, seasonings, and butter. Repeat. Recipe can be prepared to this point, then covered and refrigerated. (Prepare no sooner than morning of day you plan to serve.) Preheat oven to 300 degrees. Pour cream over potatoes and bake for 2 hours or until potatoes are browned and bubbling. Remove from oven and stirwell before serving. Sprinkle chives over top if desired.

*Laura's Notes: I forgot to add the cream to the potatoes! They would have been way better! Smoking them on the stovetop was super easy!*