

Tomball Igloo Cheese Potatoes Recipe

(makes 20 pounds serves about 80 people)

1 package of "Crab Boil"
20 lbs. of red skin potatoes
5 Cups of cheddar cheese
2 lbs. of butter
1 Igloo Cooler
Chives
bacon bits
sour cream
salt and pepper to taste or Tony Chachere. Creole Seasoning.

Start with Boiling Pot of Water (Add Salt & Pepper) Add "Crab Boil" Bag for flavor to the boiling water. Add 20 pounds of chopped up Red Skin Potatoes. Leave skins on.

Boil until potatoes are two-thirds done.

Dump boiled potatoes into a clean igloo cooler.
Add 2 pounds butter.

Take knife and cut through potatoes.
Add 5 cups of Cheddar Cheese.

Take knife and cut through potatoes again. Add optional ingredients. Be creative. (Chives, Bacon bits, Chopped onions, Tony Chaccori's Creole Seasoning) Whatever sounds good to you.

Take knife and cut through potatoes again. Slam igloo lid and lock them up. Transport igloo with potatoes to your function. The steam will continue to cook the potatoes on the way there. The cooler will also keep them hot while you serve. Right Before serving, add sour cream, and salt & pepper to taste.

Enjoy your Tomball Igloo Potatoes!