

Cheesy Potatoes

Yield: 8-10 servings

Ingredients:

4 1/4 pounds russet potatoes (about 5 medium), peeled and diced (about 8 cups)
Kosher salt and freshly ground black pepper
4 tablespoons (1/2 stick) unsalted butter
1/2 cup all-purpose flour
2 teaspoons chicken bouillon
1 cup whole milk
Pinch cayenne pepper
16 ounces Cheddar, grated (about 4 cups)
8 ounces sour cream (about 3/4 cup)
3 scallions, thinly sliced, whites and greens separated
2 cups cornflakes

Directions:

1. Preheat the oven to 400 degrees F.
2. Put the potatoes in a large pot and add enough water to cover them by 2 inches. Stir in 1 teaspoon salt and bring to a boil over high heat. Simmer until you can smash them with the back of a spoon, 5 to 6 minutes. Drain the potatoes, add to a very large bowl and set aside.
3. Meanwhile, melt the butter in a medium saucepan over medium heat. Add the flour and whisk to form a sandy mixture. Let the roux cook, untouched, until it's slightly toasted and smells a little nutty, 2 to 3 minutes.
4. Mix the bouillon with 2 cups water in a large liquid measuring cup until dissolved. Add the milk, cayenne, 1 1/2 teaspoons salt and a generous amount of black pepper to the measuring cup. Whisking constantly, slowly pour the milk mixture into the pot with the roux and whisk until completely smooth. Cook, whisking frequently, until the flour taste has dissipated and the mixture is thick enough to coat the back of a spoon, 8 to 10 minutes.

