
Favorite Hashed Brown Cheese Casserole

Bonnie Welch and Deanna White

Kitchen Keepsakes - Castle Rock, CO - 1989

Servings: 8

2 packages (12 ounce ea) frozen hash brown potatoes

2 cups sour cream

1 can cream of chicken soup (or cream of celery or cream of mushroom)

1 stick butter or margarine, melted

1 teaspoon salt

1 tablespoon minced onion

2 cups shredded cheddar cheese

2 cups corn flakes, crushed

1/4 cup butter, melted

Thaw the potatoes and drain well.

In a bowl, combine the sour cream, soup and butter. Mix well and add the salt, onion and cheese. Blend in the potatoes and stir well. Pour the mixture into a shallow two quart casserole dish.

In a bowl, mix the corn flakes and 1/4 cup of melted butter. Sprinkle on top of the potatoes.

Bake, uncovered, at 350 degrees for about 50 minutes or until brown and bubbly.

Side Dishes

Per Serving (excluding unknown items): 415 Calories; 39g Fat (82.5% calories from fat); 9g Protein; 9g Carbohydrate; trace Dietary Fiber; 102mg Cholesterol; 723mg Sodium. Exchanges: 1/2 Grain(Starch); 1 Lean Meat; 0 Vegetable; 0 Non-Fat Milk; 7 Fat.