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# Perfectly Parmesan Potatoes

*Mark Andersen - Dayton's Remotedale*

*1993 United Way Cookbook Committee - Dayton's, Marshall Field and Hudson's Stores*

Servings: 6

**3 cups half-and-half**

**1/2 cup butter or margarine**

**1/2 teaspoon salt**

**2 packages (12 ounce ea) frozen hash brown potatoes, thawed**

**1/2 cup grated Parmesan cheese**

Preheat the oven to 325 degrees.

In a saucepan, heat the half-and-half, butter and salt.

Spread the potatoes into a 9x13x2-inch casserole dish.

Pour the heated mixture over the potatoes. Sprinkle with Parmesan cheese.

## Side Dishes

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*Per Serving (excluding unknown items): 166 Calories; 17g Fat (92.5% calories from fat); 3g Protein; trace Carbohydrate; 0g Dietary Fiber; 47mg Cholesterol; 458mg Sodium. Exchanges: 1/2 Lean Meat; 3 Fat.*