

Potato Casserole

*aka Holiday Potatoes
aka Funeral Potatoes
aka Hash Brown Casserole*

30 oz (about 2 lbs) package of frozen classic hashed potatoes (or Southern style)

2 cups grated cheddar cheese

16 oz (2 cups) sour cream

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

1 medium diced onion (raw or sauteed in butter)

- Defrost the potatoes on the counter (still in the bag) for about an hour.
- Using a big bowl, mix the sour cream, soup and onion together.
- Add the cheese. Mix in.
- Add the hash browns. Mix well.
- In a 9x13 greased (**with butter**) casserole, add the mixture
- Bake 350 degrees about 40 minutes or until the top is golden brown (may be about 1 hour).

Options to add to the mixture:

1 finely diced bell pepper (raw or sauteed in butter)

1 cup diced/sliced mushrooms (raw or sauteed in butter)

Optional topping:

2 cups crushed cornflakes tossed with

¼ cup melted butter