



TO: BROCK, AMY AND ALLISON
FAX: (215) 886-4972

FROM: JUDY VANDER VEEN

HASH BROWNS AU GRATIN

- 2 LBS. FROZEN HASH BROWN POTATOES (ORE-IDA)
- 1 tsp. SALT
- 1/4 tsp. PEPPER
- 1 CUP DICED ONION
- 1 CAN CREAM OF CHICKEN SOUP (CAMPBELL'S)
- 1/2 CUP BUTTER
- 1 PINT SOUR CREAM
- 2 CUPS SHREDDED SHARP CHEDDAR CHEESE

THAW POTATOES AND PUT IN 9X13X2. ADD SALT, PEPPER, ONION AND CHEESE. MELT 1/2 CUP BUTTER OR MARGERINE AND ADD SOUR CREAM AND SOUP. POUR OVER POTATO MIXTURE AND MIX GENTLY.

IF DESIRED - WHICH I DID NOT DO - MELT 1/4 CUP BUTTER OR MARGERINE AND ADD TWO CUPS OF CORN FLAKES (CRUSHED). SPRINKLE OVER TOP.

BAKE CASSEROLE AT 350 DEGREES FOR ONE HOUR.

I SPRINKLED SOME EXTRA CHEESE ON THE TOP INSTEAD OF THE CORN FLAKES.

ALSO, I DOUBLED THE RECEIPE FOR CHRISTMAS SO WE COULD HAVE LEFTOVERS. HOWEVER, THE ABOVE SHOULD SERVE 8 PEOPLE YOU CAN BUY ALUMINUM PANS IN THE ABOVE SIZE AND I WOULD SUGGEST YOU BUY TWO AND DOUBLE THEM BECAUSE IT IS QUITE HEAVY AND I WOULDN'T WANT THE ALUMINUM TO BEND.

JUST ANOTHER "HELPFUL HINT" FROM JHV.