

# Hash Brown Casserole

Comforting  
Potatoes  
card 42

“The only thing better than Grandma’s hash browns was her hash brown casserole.”

preparation time  
13 minutes

baking time  
45 minutes

SERVES 10 TO 12



## Hash Brown Casserole

### Ingredients

- 2 cups shredded sharp Cheddar cheese
- 2 cups sour cream
- 1 (10¾-ounce) can cream of chicken soup
- ¾ cup (1½ sticks) butter, melted, divided
- ½ cup chopped onion
- 1 teaspoon salt
- ¼ teaspoon black pepper
- 1 (2-pound) package Southern-style hash brown potatoes, thawed
- 2 cups crushed cornflakes

**1** Preheat oven to 350°F. Butter a 9 × 9-inch baking dish.

**2** Combine Cheddar, sour cream, soup, ½ cup melted butter, onion, salt and black pepper in a large bowl and mix well.

**3** Add potatoes to Cheddar mixture and mix well. Spoon into prepared baking dish.

**4** Combine cornflakes and the remaining butter in a medium bowl and toss to coat.



## grandma's secrets

This versatile recipe was the start of many delicious brunches, both plain and fancy. Sometimes Grandma substituted 1 pound cooked sausage for 1 pound of the hash brown potatoes. For an all-in-one breakfast dish, she sometimes spread 2 cups croutons in the baking dish and beat 4 eggs into the Cheddar mixture before baking. And when she wanted a special touch, she sprinkled a tablespoon of chives over the top of the casserole either before or after baking it.

**5** Sprinkle cornflake mixture over the potatoes. Bake for 45 minutes. Serve hot.

### VARIATION

Add 1 (4½-ounce) can chopped green chiles to the Cheddar mixture.

