
Potatoes Deluxe I

Joanne Blackmore - Hudson's Southland

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

2 to 3 pounds Southern-style hash brown potatoes, thawed
1 cup onions, diced
1 carton (16 ounce) sour cream
1 can (10-3/4 ounce) cream of chicken soup
1/2 cup butter, melted
8 ounces (2 cups) shredded Cheddar cheese
salt (to taste)
pepper (to taste)
1/4 to 1/2 cup crushed potato chips or corn flakes (optional)
fresh chives (for garnish)
parsley (for garnish)

Preheat the oven to 350 degrees.

In a large bowl, combine the potatoes, onions, sour cream, soup, butter, cheese, salt and pepper. Spoon into a 9x13x2-inch casserole dish. Top with potato chips. Cover.

Bake for 40 to 45 minutes.

Garnish with chives and parsley.

(The casserole can be assembled the night before service. Cover and refrigerate until time to bake.

Yield: 8 to 10 servings

Side Dishes

Per Serving (excluding unknown items): 5123 Calories; 447g Fat (78.1% calories from fat); 239g Protein; 44g Carbohydrate; 3g Dietary Fiber; 1308mg Cholesterol; 7659mg Sodium. Exchanges: 1/2 Grain(Starch); 32 1/2 Lean Meat; 2 1/2 Vegetable; 1/2 Non-Fat Milk; 69 1/2 Fat.