

Tudor Potatoes

Agnes Pitsic

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*1 package (2 pound) frozen hash
brown potatoes, thawed
1/2 cup onions, chopped
1 teaspoon salt
1 teaspoon black pepper (optional)
1 pint sour cream
1 can cream of chicken soup
2 cups corn flakes
1 package (8 ounce) Cheddar cheese
(optional), shredded*

Preheat the oven to 350 degrees.

In a large bowl, mix the potatoes, onions, salt, pepper, sour cream and soup.

Pour the mixture into a well-greased 9x13-inch baking pan.

Top with the corn flakes and Cheddar cheese, if desired.

Bake for one hour.

Per Serving (excluding unknown items): 1337 Calories; 104g Fat (68.7% calories from fat); 23g Protein; 84g Carbohydrate; 3g Dietary Fiber; 214mg Cholesterol; 3961mg Sodium. Exchanges: 4 Grain(Starch); 1 Vegetable; 1 1/2 Non-Fat Milk; 21 Fat.