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## HOT POTATO CASSEROLE

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10 potatoes, cooked and roughly mashed  
1/2 lb. Velveeta cheese, cubed  
1/2 lb. Monterey Jack, shredded  
1 c. mayonnaise  
1/2 c. green onions, chopped

1/4 c. sliced black olives  
1/2 c. bacon, cooked and crumbled  
1/4 c. pimientos, diced  
1/4 c. jalapeños, diced (more or less to taste)

Mix all ingredients. Turn into a 9 x 13-inch dish. Bake at 350° for 50-60 minutes.

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## MARY ANN'S ANNIVERSARY POTATOES

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8 russet potatoes, peeled, boiled and mashed  
3-6 red potatoes, not peeled, boiled, roughly mashed  
1 (8-oz.) pkg. cream cheese  
8-12 oz. sour cream

Salt and pepper to taste  
Butter (sm. cubes for dotting on top)  
Pimientos, diced (opt.)  
Green onions, chopped (opt.)

Prepare potatoes; add cream cheese, sour cream, salt and pepper. Turn into greased large casserole dish. Dot with butter. If using pimientos and/or onions, should be mixed in with cream cheese and sour cream. Bake at 350° for 30-40 minutes, until heated through.

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## CASSEROLE POTATOES

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24 oz. frozen hash browns (O'Brien variety)  
1/2 c. butter, melted  
1 can cream of chicken soup

1 c. sour cream  
1/2 c. green onions, chopped  
1 1/4 c. Cheddar cheese, grated

Combine all ingredients. Place in greased 9 x 13-inch casserole dish. Bake at 350° for 45 minutes.