

HASH BROWN POTATO CASSEROLE

Ethel C. Dowe

1 (2 lb.) pkg. hash
browns, completely
thawed
1 (10³/₄ oz.) can cream of
mushroom soup
8 oz. sour cream
2 c. Cheddar cheese
(sharp Cheddar if
desired)

1/2 c. green onions,
chopped
1/2 stick margarine, melted
Salt and pepper to taste

Mix soup, sour cream, green onions, butter, salt, and pepper. Layer potatoes, soup mixture, and cheese. Repeat. Bake at 400° for 45 minutes.

LOADED MASHED POTATOES

*Candace Jobe
Outpatient*

1 (5 lb.) bag potatoes
20 oz. shredded Cheddar
1 block cream cheese
1 stick butter

1 lb. bacon
1 bunch green onions
Salt and pepper to taste

Peel and cube potatoes; boil until fork tender. Cook bacon; chop roughly and finely and cut green onions. In a large mixing bowl, add butter, potatoes, cream cheese, ³/₄ of the shredded cheese, ¹/₂ the bacon, and ¹/₂ the onions. Salt and pepper to taste.

Combine all ingredients together with an electric mixer, mashing the potatoes until they are creamy. Pour mixture into a casserole dish; top with remaining bacon, onions, and cheese. Bake 15 minutes at 345°.

MARINATED VEGETABLES

*Myrtle W. Wyche
MPH Service District Commissioner*

Mix and heat:

1 (10¹/₄ oz.) can tomato
soup

1/2 c. vinegar
1/2 c. sugar