

HASH BROWN POTATO CASSEROLE

Ethel C. Dowe

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| 1 (2 lb.) pkg. hash
browns, completely
thawed | ½ c. green onions,
chopped |
| 1 (10¾ oz.) can cream of
mushroom soup | ½ stick margarine, melted |
| 8 oz. sour cream | Salt and pepper to taste |
| 2 c. Cheddar cheese
(sharp Cheddar if
desired) | |

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*

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| 1 (5 lb.) bag potatoes | 1 lb. bacon |
| 20 oz. shredded Cheddar | 1 bunch green onions |
| 1 block cream cheese | Salt and pepper to taste |
| 1 stick butter | |

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, ¾ of the shredded cheese, ½ the bacon, and ½ 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:

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| 1 (10¼ oz.) can tomato
soup | ½ c. vinegar |
| | ½ c. sugar |