

Name: Potato Casserole

Yield:	Author: Gerdi Schaefer		
Ingredients	Actual		Notes
	Weight	Measure	
Potatoes, hash brown	2 lbs		Thawed
Cream of Celery Soup – 1 can			
Onion – 1 small			Chopped
Margarine – 1 stick			
Salt & pepper to taste			
Parsley to taste			
Sour cream		2 cups	
Cheddar cheese	1-1/2 cups		
Butter – 1 stick			For Topping
Corn flakes	1 cup		Crushed for Topping
Preparation			
1. Preheat oven to 350 degrees.			
Cooking Directions			
1. Melt margarine in large pot. Add onion, cream of celery soup, salt, pepper, sour cream, cheddar cheese and thawed hash browned potatoes. Simmer until onions are clear.			
2. Grease a 9x13 pan or dish and add contents of pot. Add topping to dish.			
3. Bake for 45 minutes.			
4. This dish can be frozen and reheated in the microwave.			