



FUNERAL POTATOES

2 10-ounce packages frozen hash browns (or 1 2-pound package, or 6 boiled potatoes, shredded or cubed)

½ cup chopped onions

1 pint sour cream

1 can cream of chicken soup

1 can cream of celery soup

½ to 1 cup shredded cheddar cheese

Pepper to taste (due to the soups, it usually needs no salt)

½ stick butter, melted

1 cup crushed corn flakes

Allow hash browns to thaw about 30 minutes. Mix together onions, sour cream, soups, cheese and pepper, then mix in potatoes. Place all ingredients in a 9-by-13-inch casserole dish. Mix butter with corn flakes and sprinkle on top of the casserole. Bake, uncovered, at 350 degrees for 45 minutes to 1 hour.

Microwave: Before adding cornflake crumbs, cook 10 minutes on high. Stir. Sprinkle on cornflake crumbs and cook an additional 10 minutes.

VARIATIONS

Reduced-Fat Funeral Potatoes: Use hash browns with no added fat (such as Simply Shreds.) Use reduced-fat creamed soups, reduced-fat sour cream, add ½ cup milk and omit the melted butter. Sprinkle the cheese over the cornflakes instead of mixing it with the potatoes.

Funeral Potatoes O'Brien: Use O'Brien style hash browns, or add ½ cup chopped red and green pepper to regular hash browns.

Nacho Mama's Funeral Potatoes: Add 2 small cans diced green chilis and 1 cup of either cheddar or Monterey Jack cheese. Top with crushed tortilla chips.

Bacon Funeral Potatoes: Mix in ½ cup jarred, real bacon pieces and ½ cup milk to basic recipe.

Herbed Funeral Potatoes: Add 1 tablespoon chopped fresh rosemary and 1½ teaspoons garlic powder to the potato mixture. Before serving, sprinkle chopped parsley on top.

Downsized: Divide recipe ingredients by half and bake in a 2-quart round casserole.