

conventional oven 325° for 30 to 45 min.
Preparation time: 35 min.

Microwave Sour Cream Potato Casserole

- 1 bag (2 lb.) frozen Southern style or hash brown potatoes
- 4 slices bacon
- 1/2 cup (1 stick) butter or margarine
- 1 medium onion, chopped, or 3/4 cup frozen chopped onion
- 2 cans (10 1/2 oz. each) cream of chicken soup, undiluted
- 2 cups (1 pint) dairy sour cream
- 1/2 teaspoon salt
- 2 cups (8 oz.) shredded sharp cheddar or longhorn ^{firmly packed} cheese
- 2 cups crushed cornflakes
- 4 tablespoons (1/2 stick) butter, melted

Place a paper towel in microwave oven. With sharp knife tip puncture 2 or 3 holes in bag of frozen potatoes, then place on paper towel and microwave (HIGH) 15 minutes. Remove from oven and

let stand in bag until ready to mix with other ingredients.

Cook bacon on paper plate between paper towels until crisp; drain and crumble; set aside.

Place 1 stick butter in 4-quart glass bowl. Microwave 35 seconds. Mix chopped onion with butter and microwave 4 minutes or until onion is soft. Add soup, sour cream, salt, potatoes, cheese and bacon. Mix well.

Mix cornflakes with 4 tablespoons melted butter and sprinkle over top of potato mixture. Microwave (HIGH) 5 to 8 minutes if casserole is freshly made. If casserole has been refrigerated, it may take 10 to 12 minutes to get hot and bubbly. Makes 10 to 12 servings.

Diced leftover ham or sausage or chopped green pepper and celery could be used in place of the bacon. Other soups too. Using shredded raw potatoes could cut cost, but increase preparation time.