

Au Gratin Potatoes ala Sheryl

2 Lb. (1 Pkg.) Frozen Hash Brown Potatoes (Completely Thawed)

2/3 Cup finely chopped onion

1 Can Cream of Chicken Soup (undiluted)

1 Pint (16 oz.) Sour Cream (low-fat is OK)

½ cup (1 stick) margarine, softened or melted

1 cup grated sharp cheddar cheese

½ tsp. salt

1 clove crushed garlic

Topping: 1 cup crushed corn flakes mixed with ¼ cup melted butter or margarine
(or substitute Panko bread crumbs + a little garlic powder
mixed w/1/4 cup melted butter)

Mix soup, sour cream, margarine, cheese, salt & garlic in a large bowl.
Add onions and potatoes and mix.

Spread in 9 x 13" pan. Sprinkle on topping and cook at 350 for one hour.

Note: Use the frozen potatoes that look like small cubes (southern style), not shredded.
Make sure they are completely thawed before using. (Zap in micro if necessary)

Note 2: Sheryl adds additional cheese and garlic for her Bocce version