

PARTY POTATOES CASSEROLE

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| 1 32-oz pkg frozen hash browns | 1 C chopped onions |
| 1 can cream of chicken soup | 1 tsp salt |
| 1 pint sour cream | ½ tsp pepper |
| 2 C grated cheese | ½ C melted margarine |
| ½ stick margarine, melted | 1 C cornflake crumbs |

Thaw potatoes; mix all but last two ingredients and place in a long, shallow, greased dish. Potatoes should be no more than 1½" to 2" deep. Make topping of remaining ingredients; spread over potato mixture and bake at 350 deg. for 1 hour.

Annell Dorris

POTATO SKINS - Save skins from baked potatoes after scooped out. Brush with butter and sprinkle with parmesan. Bake in hot oven until crisp.

POTATO SHAKE - Pare and slice potatoes. Dip in melted butter, then in Shake and Bake. Bake in hot oven until done.

CHEESE POTATOES

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| 6 med potatoes | 1 stick margarine |
| 1 can cheddar cheese soup | 1 small onion, chopped |
| 1 can cream of mushroom soup | Chopped pimiento or paprika
to taste |

Peel potatoes and slice. Cook until a fork will easily pierce. Drain. Place a layer of potatoes in baking dish. Brown onion in margarine. Add soups. Pour part over layer of potatoes. Add another layer of potatoes and add rest of sauce. May sprinkle pimiento or paprika on top. Bake in 400 deg. oven until fully cooked.

Melba Walsleben