Company Potatoes

Source: Genna Vee Wolsey

Ingredients

2 pounds hashed brown potatoes, frozen (or cubed)
2 cans cream of chicken soup
2 tablespoons dried onions
8 ounces sour cream
1 1/2 cups shredded cheese
1/2 stick butter

Instructions

Thaw hash browns. Place in a 9x11 inch pan. Combine in a saucepan: source cream, soup, cheese, onions and butter. Heat mixture until cheese melts. Pour over potatoes and mix.

Topping: Toss 2 cups corn flakes in 1/2 stick butter and sprinkle on top. Bake at 350 degrees for 45 minutes.

**Note: I often use frozen cubed potatoes and mix and match ingredients and amounts (cheese, sour cream, soup) with Potatoes and Flakes and other similar recipes. These recipes are forgiving. I like sharp cheese and cubed potatoes.