

Betty's Very Special Hash Brown Potato Casserole Recipe



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In this video, Betty demonstrates her Very Special Hash Brown Potato Casserole recipe. This recipe is very special to Betty, because she obtained it from a special aunt more than 30 years ago. It is still a favorite in Betty's family.

Ingredients:

32 oz. package frozen hash brown potatoes (separated--no big clumps)
10 3/4 oz. can condensed cream of chicken soup
8 oz. Cheez Whiz (You can substitute 1 cup shredded American or cheddar cheese, if you like.)
1/2 stick melted butter or margarine (for sauteing onion)
1/4 cup chopped onion
8 oz. carton sour cream
salt and pepper, to taste
1/2 stick melted margarine (for crisping cornflakes)
2 cups cornflakes cereal
cooking oil spray

Saute 1/4 cup onion in 1/2 stick melted butter or margarine. In a very large mixing bowl, combine sauteed onion, 32 oz. frozen hash brown potatoes, 10 3/4 oz. cream of chicken soup, 8 oz. Cheez Whiz, and 8 oz. sour cream. Add salt and pepper to taste. Mix thoroughly with a large spoon. Melt 1/2 stick margarine, and add 2 cups cornflakes. Heat the cornflakes, until they are crispy and the margarine is absorbed. Do not over-brown the cornflakes!

Spray a 13-inch by 9-inch by 2-inch Pyrex dish (or similar oven-proof dish) with cooking oil spray. Spoon the casserole mixture into the baking dish, and smooth it out with the back of the spoon. Sprinkle the crisp cornflakes evenly over the top. Bake for 40 to 45 minutes in an oven that has been preheated to 350 degrees. Remove from the oven, and serve while hot! For me, this is a hearty casserole, and a wonderful comfort food.