

HASH BROWN POTATO CASSEROLE

F EASY

Last Modified: 05/18/2015

PREP: 15 Min
COOK: 1 Hr 5 Min
OVEN: 350

SUE K'S-CASSEROLE

MAKES 12 SERVINGS

QUA	MEASURE	INGREDIENT	PROCESS
1	Stick	Salted Butter	Melted
PLUS			
1	Tbsp	Salted Butter	
2	Pounds	Large Red Potatoes (Peeled)	Shredded
2	Cups	Sour Cream (Breakstone)	
1	Cup	Sharp Cheddar Cheese	Shredded
1	10 1/2 Oz	Can Condensed Cream Of Celery Soup (Campbells)	
1	Medium	Yellow Onion	Fine Dice
2	Cups	Ritz Or Club Crackers	Crushed
1 +/-	Pinches	Kosher Salt	To Taste
1 +/-	Pinches	Fresh Ground Black Pepper	To Taste

PREPARATION	
TOOLS	1) 9" x 13" Glass OR Ceramic Baking Dish 2) Food Processor & Grating Blade 3) Small Saucepan 4) Large Zip Lock Bag 5) Large Mixing Bowl
PREP	DISH 1) Finely dice the Yellow Onion and set it aside. 2) Shred the Cheddar Cheese and set it aside. 3) Preheat the oven to 350 degrees with a rack just below center.
1	Butter a 9 inch x 13 inch baking dish.
2	Place the Butter Crackers in a large zip lock bag, squeeze out the air, seal it tightly and finely crush them with a rolling pin.
3	In a small saucepan over medium heat, melt the Butter until it is bubbling. Set it aside uncovered to cool slightly
4	Using the grating blade of a food processor, shred the Potatoes into a large mixing bowl. Add in the Sour Cream, Cheddar, undiluted Soup, Onion, Salt and Pepper. Turn the mixture into the prepared baking dish and smooth out the top.
5	Sprinkle the top evenly with the crushed Crackers. Pour the melted Butter as evenly as possible over the top of the casserole. Cover it tightly with foil and bake it for 45 minutes. Remove the foil and bake it until it's lightly browned on top, about 20 minutes more.
SERVE	Serve while hot.

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