Hash Brown Casserole

Friends of the Homeless - 4th Thursday of the Month

Ingredients/Supplies:

- 4 lbs Ore-Ida hash browns, thawed
- 16 oz grated sharp cheese
- 4 cups sour cream
- 2 cans mushroom soup
- 1/2 stick margarine, melted
- (2) 9x13 disposable foil pans or (1) deep disposable foil lasagna pan

Logistics:

- Combine all ingredients in large mixing bowl and place in a deep 9 X 13 disposable, foil all-purpose pan (for up to 12 lbs.) or a deep foil lasagna pan.
- Bake uncovered for 1 hour at 350 degrees.
- Cooked hot casseroles should be brought to the fellowship hall kitchen by 10:30 on the 4th Thursday. Please drop off cold casseroles by 9:00 that morning.
- Casseroles may be placed in the church refrigerator earlier in the week. Label with your name and for Friends of the Homeless.
- For easier handling, you may split the recipe between 2 regular sized 9x13 disposable foil pans.
- This recipe will serve 16-20 people.