

Funeral Potatoes

Serves 8-12.

Ingredients

- 1 can cream of chicken soup
- 2 cups grated sharp cheddar cheese
- 2 cups sour cream (regular or light)
- 1/2 cup melted butter
- Sprinkle of pepper
- Sprinkle of thyme (optional)
- 30-oz. bag of frozen shredded hash brown potatoes

Directions

1. Preheat oven to 350°. Spray a 9x13 pan with cooking spray.
2. Combine first six ingredients. Break up frozen potatoes and stir into mixture.
3. Pour potatoes into pan and bake for 45 minutes.
4. Mixture can be set aside at this point and the topping can be baked on later. Or it can be refrigerated for 24 hours.

Topping:

- 2 cups cornflakes, crushed
 - 1/3 cup melted butter
1. Crush cornflakes in a sealed zip-top bag. Combine the cornflakes and melted butter.
 2. Sprinkle the cornflake mixture on top of the casserole and bake 15 minutes more, or until the flakes are toasted and a little brown. (If using the refrigerated potatoes, let come to room temperature before baking.)