
Ruth's Hash Brown Potato Casserole

Ruth O'Connor

Servings: 12



Ruth O'Connor came up with this recipe. Joan Fisher improved upon it by adding a hefty dose of horseradish. Way to go Joan!

2 pounds Hash Browns, Frozen, ore-ida
1/2 cup melted butter
1/2 cup chopped onion
1 teaspoon salt
1/4 teaspoon pepper
1 pint sour cream
1 can cream of chicken soup
2 cups grated cheddar cheese
3 Tablespoons Horseradish

Defrost potatoes.

Mix all ingredients in large bowl, saving enough cheese to sprinkle over top of casserole.

Pour into greased large casserole; top with remaining cheese.

Bake at 350 degrees for 90 minutes or until golden brown and heated thoroughly.

Potatoes