



Always baked from scratch with a lot of love.

## Scalloped Hash Browns



I have made gravy once in my adult life. Yup, once. Why? Because I always make these scalloped hash browns instead of mashed potatoes.

A friend of my mom's shared this recipe with her when I was about 11 and they have been at every holiday table since. It makes a big pan, (9x13), you can make them ahead of time, there are no potatoes to peel or rice and I am telling you, you will not miss the gravy. (My recipe is doubled so if you want a smaller serving, cut this one in half). Enjoy.

### Ingredients

2 packages of Orieda Hash Brown potatoes\*  
3 cups of milk (I use skim-because that is what I have in the house)  
2 sticks of butter  
3 tsp. minced onion  
salt and pepper to taste  
grated parmesan cheese – about 1 cup or to taste.

### Directions

Lay frozen hash brown squares in a double layer four across in your greased 9x13 inch baking dish. (You will use 16 squares and have two squares left over to use another time).

Put milk, butter, minced onion and salt and pepper in large saucepot. Heat the milk until very hot and butter is melted, stirring often. When butter is melted pour milk over frozen hash browns. Cover the top with the grated Parmesan cheese. I don't measure, I just liberally sprinkle the cheese on top until I think I have covered up enough of the potatoes.

Bake, uncovered, one hour at 350 degrees. I usually make these early in the day and keep them in the fridge until I am ready to bake them. Then bake as directed. The tops will be nice and brown and be bubbling with cheesy goodness.



\*This is the box of hash browns. I have tried other brands of potatoes and even other types of Orieda, but the recipe works best with these squares.