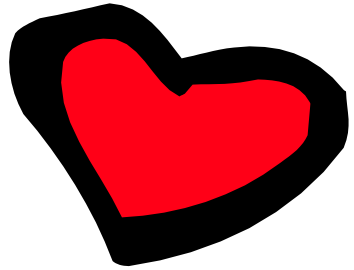
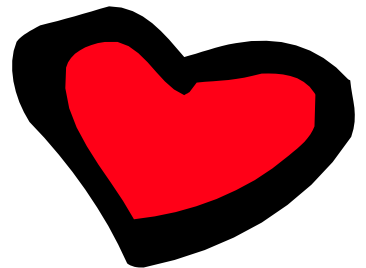


SIDE



DISHES



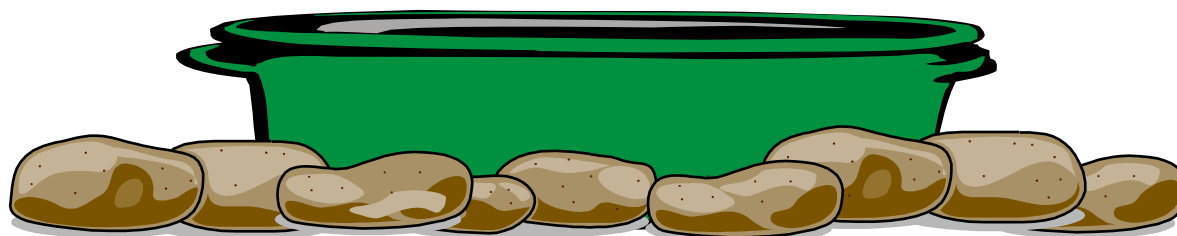
Hash Brown Casserole

From the Kitchen of Diane Di Rito

Serves 15

- 2 lbs hash brown frozen potatoes
- 1 (10 oz) can cream of chicken soup
- 16 oz sour cream (lite)
- 8 oz shredded cheddar cheese
- 1 stick melted oleo
- parsley, for color
- minced onions, for taste (dried is fine or leave out)
- pinch of garlic powder
- 1 cup corn flakes

Melt oleo. Add soup, sour cream, cheddar cheese, parsley, onions, and garlic. Mix well. Add in hash browns. Stir until well mixed. Add corn flakes and mix. Grease a 9"x13" casserole dish and spoon in mixture. Bake at 400° for 30 to 45 minutes until crispy around the edges.



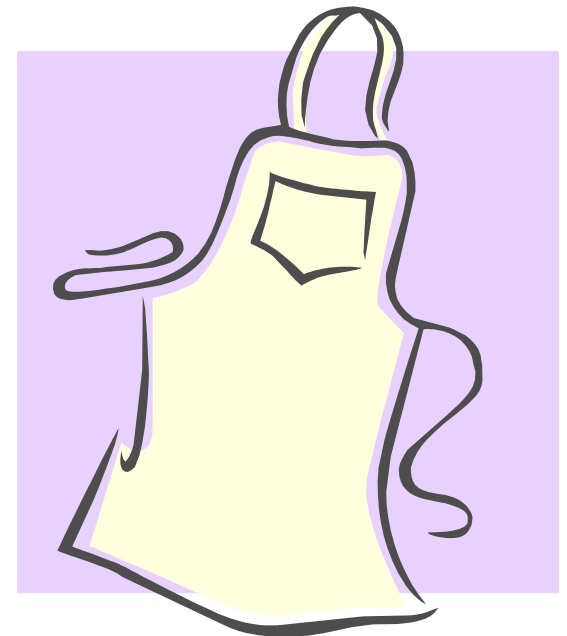
Cheesy Potatoes

From the Kitchen of Louise Pile

Serves 12

- 1/2 cup butter
- 1 cup sour cream
- 2 (10 oz) cans cream of chicken soup
- 2 cups grated cheddar cheese
- 1 Tbsp onion powder
- 1 (32 oz) package frozen hash browns (southern style), partially thawed
- 1/2 tsp salt
- 1/4 tsp pepper
- 2 cups coarsely crushed corn flakes

Combine all the ingredients; mix well. Place in a 9"x13" baking dish. Bake uncovered at 375° for 45 minutes. Sprinkle crushed corn flakes on top of casserole, and then bake 5 minutes longer.



Savory Potato Casserole

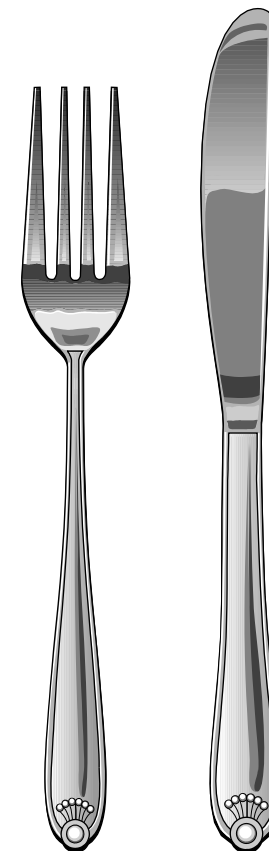
From the Kitchen of Cathy Doney

Serves 20

| | |
|--------------------------------------|------------------------------------|
| 5 lb bag all-purpose potatoes | 1 cup milk |
| 1 (16 oz) container dairy sour cream | 1/4 cup sliced scallions or chives |
| 1 (8 oz) package cream cheese | 1 tsp seasoned salt |
| 1 cup sharp cheddar cheese, shredded | 1/2 tsp paprika |

Peel potatoes and cut into cube size pieces. Place potatoes in large 8-quart saucepan, cover with water, and place on medium-high heat. Bring water to a lively simmer and cook for approximately 15 to 18 minutes. Test to see if potatoes are fork tender. Drain well and discard cooking water. Return potatoes to saucepan. Add remaining ingredients and mash with a hand-held mixer just until creamy.

Spray a 9"x13" casserole dish lightly with vegetable oil cooking spray. Spread potato mixture evenly into pan. Bake uncovered at 350° for 30 minutes or cover pan with plastic wrap and refrigerate up to two days in advance.



Crunch Top Potatoes

From the Kitchen of Hilary Skufka

Serves 10

2 lbs frozen shredded hash brown potatoes (at room temperature)
1/4 lb butter or margarine, melted
1 tsp salt
1/2 tsp seasoning salt
1/4 cup chopped onion
1 (10 oz) can cream of chicken soup, undiluted
8 oz sour cream
4 oz grated cheddar cheese

Topping:

1/8 lb butter or margarine
2 cups corn flakes

Mix all ingredients and put in 9"x13" casserole dish. Melt 1/8 lb butter or margarine. Crush corn flakes by hand; mix with melted butter or margarine and sprinkle on top of casserole. Bake at 350° for one hour.



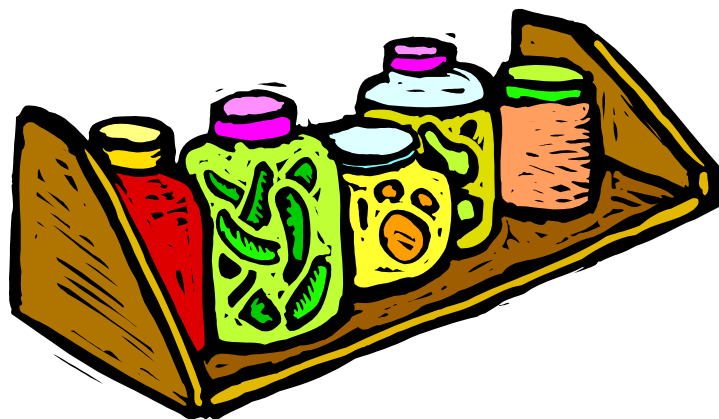
Party Potatoes

From the Kitchen of April McFall

Serves 12

- 2 lbs shredded or southern style hash browns
- 1 (10 oz) can cream of chicken soup
- 2 cups sour cream
- 2 cups shredded cheddar cheese
- 2 tsp onion powder
- salt, to taste
- pepper, to taste

Mix the soup, sour cream, cheese, and seasonings together in a large bowl. Add thawed potatoes and mix well. Pour into a greased 9"x13" pan and top with more cheddar cheese on top. Bake, covered at 350° for approximately 45 minutes or until cheese on top is melted and sides are bubbling.



Potato Kugel

From the Kitchen of Cindy Glanzer

Serves 12

3 eggs, beaten
3 cups raw potatoes, grated and drained
1/2 cup flour
1/2 tsp baking powder
1-1/2 tsp salt
1/4 tsp pepper
3 Tbsp grated onion
4 Tbsp melted butter
sour cream, optional

This recipe is from Grandma Zehr who brought it over from Lithuania. It is similar to potato pancakes, only in a casserole! Potato Kugel is great for Oktoberfest!



Mix all ingredients together. Pour into a greased 1-1/2-quart baking dish. Bake at 350° for one hour or until browned.

Strawberry Salad

From the Kitchen of Cindy Glanzer

Serves 6

Salad:

- 1 head of Boston lettuce
- 1 pint strawberries, quartered
- 1 small red onion, sliced

Dressing:

- 2 Tbsp raspberry vinegar
- 2 Tbsp poppy seeds
- 1/2 cup milk
- 1/3 cup sugar
- 1/4 cup mayo



Combine lettuce, strawberries, and red onion; toss. Whisk together dressing ingredients (can be made ahead and refrigerated). Pour dressing over salad just before serving. Ingredients can be adjusted for a low-calorie version by using low-fat or skim milk and low-fat mayo.