

## Coborn's Cheesy Potato Recipe Contest Winner Super Cheesy Potatoes

- 1 can (10-3/4 ounces) condensed cream of mushroom soup, undiluted
- 1 can (10-3/4 ounces) condensed Cheddar cheese soup, undiluted
- 1 cup (8 ounces) sour cream
- <sup>1</sup>⁄<sub>4</sub> cup butter or margarine, softened
- <sup>1</sup>/<sub>4</sub> cup chopped onion
- 2 cups Crystal Farms<sup>®</sup> Shredded Sharp Cheddar Cheese
- <sup>1</sup>/<sub>2</sub> teaspoon salt
- <sup>1</sup>⁄<sub>4</sub> teaspoon pepper
- 1 package (about 28-32 ounces) frozen O'Brien hash brown potatoes
- <sup>3</sup>/<sub>4</sub> cup crushed potato chips (omit this ingredient if you're going to cook the potatoes in a slow cooker)

In a large bowl, combine the soups, sour cream, butter, onion, shredded cheese, salt and pepper. Add potatoes and mix well.

Pour into a greased 9 x 13 baking dish. Sprinkle with potato chips.

Bake, uncovered, at 350°F for 55 to 60 minutes or until the potatoes are tender. (Or, cook in slow cooker on low for about 6 hours.)

Congrats to our recipe contest winner, Stefanie G. from Elk River, MN!