

Cheesy Hash Brown Bake

INGREDIENTS (for 100 servings)

10 (30 oz) packages frozen shredded hash brown potatoes, thawed

20 (10.75 oz) cans condensed cream of potato soup, undiluted

20 cups sour cream

20 cups shredded Cheddar cheese, divided

10 cups grated Parmesan cheese

BAKING DIRECTIONS

The ingredients above have been scaled to yield a new amount of servings (100). The directions below refer to the original recipe yield of (10) servings or one 8x8 baking pan. You will need a total of 10- 8x8 disposable baking pans to yield 100 total servings.

1. Preheat oven to 350 degrees F. Lightly butter each 8x8 baking pan.
2. In a bowl, combine one 30oz pkg potatoes, 2 cans soup, 2 cups sour cream, 1-3/4 cups cheddar cheese and 1 cup Parmesan Cheese. Transfer to a greased 8x8 baking dish. Sprinkle with remaining cheddar cheese.
3. Bake, uncovered, at 350 degrees F for 40-45 minutes or until bubbly and cheese is melted. Let stand for 5 minutes before serving.
4. If desired, you may add pieces of bacon or sausage.