

## **Food for the Body, Food for the Soul**

*Family Favorite Recipes from the St. Lad's Faith Community*

*Our Dear Heavenly Father, we thank You for this food.  
Feed our souls on the bread of life and  
help us to do our part in kind words and loving deeds.  
We ask in Jesus' name. Amen.*

### **Cheesy Potatoes**

From the kitchen of Rosemarie Evans

2 pounds frozen hash brown potato cubes  
1/2 c. melted butter or margarine  
1 tsp. Salt  
1 can cream of chicken soup  
1 pt. Sour cream  
1/2 tsp. Pepper  
10 oz. grated cheddar cheese

Topping:

1/4 c. melted margarine  
1 c. crushed corn flakes

Combine ingredients and put in a well-greased 2 qt. Oblong casserole. Mix topping ingredients and sprinkle on top.

Bake at 350 degrees for 1 hour and 15 minutes.