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## Crunchy Hash Brown Casserole

3 tablespoons unsalted butter, divided into one 2 tablespoon portion for casserole and a one tablespoon portion for greasing casserole dish  
1 onion, chopped  
1 (16 oz.) container sour cream  
1 (10.5 oz) can cream of celery soup  
1 (10 oz) container MyThreeSons Gourmet Spicy White Cheddar Pimento Cheese  
1 (30 oz) package frozen shredded hash brown potatoes, thawed  
Salt and pepper to taste  
2 cups crushed sour cream and onion potato chips

**Yield: makes 8-10 servings**

**Prep Time: 10 minutes, Cook Time: 50 minutes**

Preheat oven to 350 degrees F. Lightly grease a casserole dish with 1 tablespoon of butter. In a small skillet, melt 2 tablespoons of butter over medium heat. Add onion, and cook 3 to 4 minutes, or until soft. Pour mixture into a large bowl. Add the sour cream, cream of celery soup, pimento cheese, garlic powder, hash browns, and salt and pepper. Combine until well blended. Pour mixture into prepared casserole dish. Top with crushed potato chips and bake for 45 minutes, or until hot and bubbly.