



# CHEESY BACON PARTY POTATOES

**CHEESY AND BACONY — JUST WHAT WE LOOK FOR IN A SIDE DISH. SURE THE COOK TIME MAY SEEM LONG, BUT NO WORRIES, MOST OF THAT TIME IS SPENT IN THE OVEN. IT'S THE PERFECT CASSEROLE FOR A PARTY OR A FAMILY MEAL WITH LEFTOVERS.**

**PREP TIME:**

**10 MIN**

**COOK TIME:**

**90 MIN**

**TOTAL TIME:**

**1 HR 40 MIN**

**SERVES:**

**10 PEOPLE**

## INGREDIENTS

- 9 - 10 slices Frick's bacon
- 2 lbs. shredded hash brown potatoes
- 1 stick butter or margarine, softened
- 2 cans (10.5 oz each) cream of mushroom soup
- 2 cups shredded cheddar cheese
- 8 oz sour cream
- Corn flakes
- Salt and pepper to taste

## INSTRUCTIONS

1. Preheat oven to 350°F.
2. Keeping them stacked together, take 8 to 10 slices of bacon and lay them with a flat face down on a cutting board. Slice down the length of the bacon stack to create about ½" wide strips. Then use a perpendicular slice to halve each of the new strips, creating small bacon squares. Fry the bacon over medium-high heat until crispy, then remove bacon bits from the pan and place on a paper towel-lined plate to drain.
3. In a 9"x13" baking pan, stir together soup, butter, sour cream, cheese, hash browns, bacon bits, salt and pepper. When well combined, even the mixture out in the pan, then sprinkle on a layer of corn flakes.
4. Bake for 1 hr. 15 min. Serve warm.

• FAMILY OWNED FOR FIVE GENERATIONS •

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