

This Hippy Hoppity Hamburger Cheese And Potato Casserole Don't Stop!

When it's dinner time, my family is always "starving." After a long day at work and school, my husband and kids look forward to sitting down at the dinner table and scarfing on whatever it is I have prepared for them. That's why I always make sure my meals are wholesome, hearty, and ready to nourish their hungry bellies.

I have made this hamburger potato casserole a time or two and each time my family goes nuts over it. It's very filling and tastes great! Hamburger potato casserole is easy to throw together and only takes about 20 minutes or so to prep.

Basically, it's a wholesome meal that fills everyone's bellies without keeping you in the kitchen slaving away all day. It also makes wonderful leftovers and reheats well.

For Ingredients And Complete Cooking Instructions Please Head On Over To Next Page Or Open button (>) and don't forget to SHARE with your Facebook friends

Ingredients:

- 5 large russet potatoes, peeled and sliced about 1/4-1/2 inch thick
- 2 -3 tablespoons chopped onions
- 1 lb ground beef (really lean is preferable)
- salt and pepper
- Cheese sauce (the same one I use for macaroni and cheese)

- 2 cups milk (I use skim)
- 3 tablespoons butter
- 3 tablespoons flour
- 1/2 teaspoon salt
- 1/2 teaspoon pepper
- 8 ounces shredded sharp cheddar cheese
- ketchup (optional condiment)

Directions:

- 1. I use a 2 1/2 quart covered casserole dish for this. This will stick unless you have a great non-stick baking dish.
- 2.Preheat oven to 350.
- 3.Brown hamburger and onion.
- 4.Place a layer of sliced potatoes in casserole dish, top with half of hamburger/onion mixture. Salt and pepper to taste (kind of depends on how salty your cheese sauce is – you can always salt it later if it needs it).
- 5.Repeat layering of potato slices and hamburger mixture (and salt and pepper if desired).
- 6.Make Cheese sauce:.
- 7.Melt 3 T butter in saucepan over med-high heat.
- 8.Add 3 T flour, and the salt and pepper. Stir quickly to blend.
- 9.Add 2 cups milk; stir with whisk to incorporate butter/flour mixture.
- 10.Reduce heat, stir till thickened and bubbly.
- 11.Remove from heat and add shredded cheddar. Stir until cheese melts.
- 12.Pour cheese sauce over hamburger and potatoes in baking dish. Push potatoes around to let cheese sauce into all of the crevices so it's well coated.
- 13.Cover and place in oven. Bake for about 1 1/2 hours, till potatoes are tender and top is browned. I like to take off the lid for the last 20 minutes or so to brown

the top a bit.

- 14. Even with the leanest ground beef, this can get little pools of grease on top – I just spoon these off. It doesn't mean the whole thing is greasy – just cheesy.
- 15. My family members consider generous amounts of ketchup a necessary addition to this dish. I like it fine by itself (ok, maybe a spot of ketchup on the side).