

Timber Lodge's Lumberjack Hash Browns

Ingredients:

40 ounces frozen shredded hash browns, about 13 1/3 Cups
1/3 cup onion, chopped to about 1/2 inch
1 cup cheddar cheese, shredded
1 cup monterey jack cheese, shredded
1/2 teaspoon pepper
1/2 teaspoon salt
1 (10 3/4 ounce) can cream of chicken soup
1/2 cup butter, melted

Directions:

Preheat oven to 450.

In a Large mixing bowl, combine the hash browns, onion, shredded cheeses, salt and pepper.

Add soup and mix thoroughly.

Add melted butter and mix thoroughly.

Grease a 9X13 pan with additional butter.

Transfer the hash brown mixture into greased pan and spread evenly. *DO NOT pack down*.

Bake for 1 hour until golden brown.

Rotate pan for even browning if necessary.

Let stand for 5 minutes before serving.