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Hash Browns Casserole

- 1 32-Ounce bag potato shreds hash browns (they only make one size)
- 1 Onion, chopped or diced
- 1 10 1/2-Ounce can cream of mushroom soup
- 1 10 1/2-Ounce can cream of celery soup
- 3 Tbsp margarine
- 1/2 Lb Colby cheese, grated

- 1) 1Preheat oven to 350°F.
- 2) 2Mix potatoes, onion, celery and mushroom soups, and 1/2 of the cheese.
- 3) 3Coat a 9" x 13" baking dish with spray oil.
- 4) 4Spread mixture into dish.
- 5) 5Sprinkle other 1/2 of cheese evenly over top.
- 6) 6Dot margarine evenly over the cheese.
- 7) 7Bake at 350°F for 45 minutes to 1 hour or until cheese starts to brown at peaks.

Makes 10-12 Servings

