

Ham & Cheese Potato Casserole

Ingredients

2 cans (10 3/4 oz. each) condensed cream of celery soup, undiluted
2 cans (16 oz) sour cream
1/2 C water
1/2 t. pepper
2 pkg (28 oz. each) frozen CUBED hash brown potatoes
1 pkg (16 oz.) processed cheese (Velveeta), cubed
2 1/2 C cubed fully cooked ham (a 1 lb. ham = @3 C cubed)

Instructions

In a large bowl, combine the soup, sour cream, water and pepper. Stir in the potatoes, cheese and cubed ham. Transfer to two greased 11x7 baking dishes. Cover and freeze.

To share a fresh made casserole with your group: cover and bake at 350 degrees for 40 minutes, then uncover and bake 10-15 minutes longer.

Tips

The recipe is quite simple. Chunk up the Velveeta and ham, then mix all together. If you group plans to stay and eat together (which we recommend), get one casserole ready and in the oven first. This recipe is for two 11x7 pans. We quadruple this recipe (enough for 8-10 pans). However, there seems to be more need for smaller pans. So, please make only two large pans and the remainder in small pans (round, square or small rectangle). The pans, foil, baggies and information to go with each casserole is located in the plastic container to the right of the Hearty Blessings freezer. We date each casserole and identify what it is. Please put the casseroles you make on the shelves below older casseroles.