

Ham & Hash brown Casserole by Shirley Watkins

8 Bacon slices 3/4 c chopped onion
1/3 c Butter 1 (30 oz) package frozen country style hash browns
1 - 10 3/4 oz can cream of chicken soup
1 - 16 oz container sour cream
2 c. Shredded Jack cheese 1 - 8oz package diced ham
2 T. Dijon mustard 1/2 t salt & pepper

Cook bacon until very crisp, remove, drain and crumble. Set aside.
Cook onion in 2 T reserved bacon drippings until tender and golden.
Swirl in butter until melted remove pan from heat. Squeeze excess moisture from thawed potatoes. Stir in soup and remaining ingredients.
Spoon into greased 9x13 pan.
Bake covered at 350 for 45 min. Uncover and sprinkle with bacon.
Bake 15 more minutes or until browned on top. Let sit 10 minutes before serving.
Either recipe can be frozen ahead and then baked the day you want to serve it.
The baking time must be doubled or tripled if frozen.