

## *Cascade Potato Casserole*

*Stephanie Collins*

2 lbs. cubed hash browns	1 tsp. salt
2 cans cream of celery soup	½ tsp. pepper
1 large pkg. cream cheese	2 Tbsp. butter
1 onion, chopped	2 jars Old English

Preheat oven to 350°. Sauté onions. Mix soup, cream cheese, salt and pepper together. Dump onions and hash browns in and mix. Put in greased casserole dish and bake at 350° for 1 ½ hours. Clump Old English on top the last 30 minutes of baking.

## *Oven-Fried Sweet Potatoes*

*Stacy Lundy*

4 sweet potatoes	1 tsp. salt
4 Tbsp. vegetable oil	½ tsp. pepper
½ tsp. dried thyme	

Preheat oven to 450°. Peel sweet potatoes. Cut into ¼-inch slices. Place sweet potato slices in a large reusable plastic bag. Add oil, thyme, salt and pepper. Shake bag to coat slices with oil mixture. Spread potato slices evenly in a single layer on two baking sheets. Bake for 10 minutes. Turn; bake until crisp and tender, about 5 minutes longer. Remove potatoes from baking sheets. Serve immediately.

You can prepare sweet potatoes in plastic bag with oil and seasonings up to 2 hours ahead and store at room temperature. For a spicy variation, add ½ teaspoon curry powder to the recipe.