

Hashed Brown Potato/Cheese Scallop



1 (32 oz.) pkg of frozen hash brown potatoes (shredded or cubed)

1 stick butter ($\frac{1}{2}$ c.)

12 oz. ($\frac{3}{4}$ lb.) Velveeta cheese, cut into cubes

1 pt. Half & Half (or 1 c. Half & Half and 1 c. milk)

Butter a 9" x 13" pan.

Preheat oven to 350.

Pour the frozen potatoes into the pan—break up any clumps of potatoes.

Melt butter in a large saucepan on low heat.

Add Velveeta and stir constantly as mixture will scorch easily.

(Mixture will not thoroughly dissolve.)

When Velveeta is melted, add the Half & Half.

Thoroughly mix (a whisk helps) and pour mixture over the frozen potatoes.

Let the mixture sit on the counter for about an hour.

Bake (uncovered) for 45-60 minutes until top browns.

Serves 10-12

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