

## LION HOUSE POTATO CASSEROLE

*Inspired by the Lion House-style potato casserole — creamy, comforting, and beloved at every Utah gathering.*

**Source:** The Gilded Table – November Edition

**Prep Time:** 15 minutes | **Bake Time:** 45 minutes

**Yield:** Serves 8-10



### Recipe Description

A quintessential Utah comfort dish, this creamy hash brown casserole is affectionately known as *Funeral Potatoes* for its appearance at countless potlucks, church suppers, and family tables. Tender potatoes are folded into a velvety cream sauce and finished with a golden, buttery crumb topping — simple, nostalgic, and irresistibly cozy. Perfect beside roast turkey, glazed ham, or your Lion House holiday menu.

### Ingredients

#### For the Casserole

- 2 pounds frozen shredded hash brown potatoes, thawed
- 1 can (10.5 oz) cream of chicken soup
- 2 cups sour cream
- $\frac{1}{4}$  cup unsalted butter, melted
- 1 teaspoon onion powder
- 1 teaspoon salt
- $\frac{1}{2}$  teaspoon black pepper
- 2 cups shredded cheddar cheese

#### For the Topping

- 2 cups cornflake cereal, lightly crushed
- $\frac{1}{4}$  cup unsalted butter, melted



## Directions

1. **Preheat:** Heat oven to **350°F (175°C)**. Lightly grease a 9×13-inch baking dish.
2. **Mix the filling:** In a large bowl, whisk together the cream of chicken soup, sour cream, melted butter, onion powder, salt, and pepper. Fold in the shredded cheddar cheese.  
Gently stir in the thawed hash browns until fully coated.
3. **Assemble the casserole:** Spread the potato mixture evenly into the prepared baking dish.
4. **Make the topping:** In a medium bowl, combine the crushed cornflakes with melted butter. Sprinkle evenly over the potatoes.
5. **Bake:** Bake for **40–45 minutes**, or until hot, bubbly around the edges, and golden on top. Let rest 5–10 minutes before serving.



## Notes

1. For a richer holiday version, use **extra-sharp cheddar** or add  $\frac{1}{2}$  cup Gruyère.
2. Traditional Utah variations include a few tablespoons of diced onion or green onion folded in.
3. This pairs beautifully with your **Lion House Crescent Rolls**, **Carrot Soufflé**, and **Creamy Chicken Noodle Soup**.