

Funeral Potatoes By Jessica Yescas

1 32 oz freshly shredded hash browns
2 cups of chicken cream soup (see recipe below)
2 of shredded Monterrey and cheddar cheese
2 c. Meadow Gold Sour Cream
½ cup of diced onion
1/2 tsp. kosher salt
1/4 tsp. freshly ground black pepper

1 cup of Meadow Gold Unsalted Butter
1 cup panko bread crumbs

Preheat oven to 350, melt ½ of cup the butter over medium heat. Add the onion and sauté until the onion is translucent. Remove from heat. Add the thawed hash browns, sour cream, and cream of chicken soup, cheese, salt, and pepper and combine well. Add additional salt and pepper if necessary. Mix the panko with ½ melted butter and top the mixture

Spread the mixture into a 9×13" (or similar) dish and bake for 40 minutes covered with foil and keep cooking uncovered for another;

5-7 minutes or until golden brown

Cream of chicken soup by Jessica Yescas

Ingredients

- 1/2 cup unsalted butter
- 1 medium Spanish onion, chopped
- 2 stalks celery (with leaves), chopped
- 3 medium carrots, chopped
- 1/2 cup plus 1 tablespoon flour
- 3 cups chicken broth
- 3 sprigs parsley
- 3 sprigs fresh thyme
- 1 bay leaf
- 2 3/4 cups cooked, diced chicken
- 3 cups Meadow Gold heavy cream
- Freshly ground black pepper to taste
- 2 tablespoons chopped parsley

Directions

Melt the butter in a large soup pot over medium heat. Add the onion, celery, and carrots and cook, covered, stirring occasionally, until soft, about 12 minutes. Add the flour and cook, stirring with a wooden spoon, for 2 minutes more.

Pour in the broth and bring to a boil while whisking constantly. Tie the parsley sprigs, thyme, and bay leaf together with a piece of kitchen twine and add to the soup. Lower the heat and simmer for 15 minutes.

Stir in the chicken and bring to a boil. Remove from the heat.

Whisk the heavy cream into the soup and season with pepper to taste. Remove and discard the herb bundle. Divide among soup bowls, sprinkle the top of each soup with the chopped parsley and serve immediately.