

# Funeral Potatoes

This dish was served at my aunt's home after a family funeral. The woman who brought this fabulous dish had no name for it, so in my family, it is now known as the 'Funeral Potatoes'. I make it for every holiday and special barbecues too.

Recipe by [Jaime Morales](#) | Created on **Mar 12, 2022**

## Ingredients

- 1 (16 ounce) jar process cheese sauce
- 1 cup sour cream
- 1 (10.75 ounce) can condensed cream of mushroom soup
- 1 (10.75 ounce) can condensed cream of celery soup
- 1 ¼ cups water
- ½ cup butter, melted
- salt and pepper to taste
- 1 (2 pound) package frozen hash brown potatoes, thawed
- 2 cups bread crumbs

## Directions

- Preheat oven to 325 degrees F (165 degrees C). Grease a 9x13 inch casserole dish.
- In a large bowl, whisk together the processed cheese, sour cream, mushroom soup, celery soup, water, 1/2 of the margarine and salt and pepper to taste.
- Place potatoes in prepared dish, add soup mixture and mix well.
- Mix crumbs with remaining melted margarine and sprinkle over top of potato casserole.
- Bake at 325 degrees F (175 degrees C) for 40 to 50 minutes or until crumbs are lightly browned and casserole is bubbling.

## Nutrition Facts

Serving: **8 to 12 servings** | Calories: **417.5 kcal** | Carbohydrates: **37 g** | Protein: **10.7 g** | Saturated fat: **16.3 g**  
| Cholesterol: **65 mg** | Sodium: **1296.2 mg** | Fiber: **2.4 g** | Sugar: **4.8 g**

## Categories

Side Dish

Potato Side Dish Recipes