From: Roxanne			
Oven Temp: 350ፑ	Cook time: 1hr		8 servings
ngredients			
Casserole		Topping	
<ul> <li>1 32oz. package frozen "country style" shr (thawed)</li> <li>1 10oz. Can cream of celery soup</li> <li>¼ tsp pepper</li> <li>1 tsp salt</li> <li>2 cups shredded cheddar cheese</li> <li>½ cup diced onion (or shallots)</li> <li>½ pint sour cream</li> <li>½ pint sour cream w/ chives</li> <li>1 small jar of pimentos (drained and chopp</li> <li>½ cup butter (melted)</li> <li>¼ cup fine chopped parsley (fresh)</li> </ul>		<ul> <li>2 cups corn flak</li> <li>1⁄₃ cup butter (m</li> </ul>	

- **Directions** 
  - 1. Mix all casserole ingredients together, leaving corn flakes and the additional <sup>1</sup>/<sub>4</sub> cup butter aside.
  - 2. Place in a 2 quart greased casserole dish
  - 3. Mix the corn flakes and  $\frac{1}{4}$  cup melted butter and place on top of the potato mixture.
  - 4. Baked uncovered at 350°F for 60 minutes.