

## Strategies Applied:

- Make ahead, as instructed above, or half the recipe.
- **Green Onions:** These go on sale periodically, in my area, around 50 cents a bunch, and I'll try to take advantage of them at that point in time. I also tend to use the green tops, then put the bulbs in a glass of water. The tops will regenerate in about a week. (I've been on a mission lately to see how long I can keep mine alive this way – I'm going on four weeks now.) If they're too pricey for me, I'll omit or substitute chives or regular onion as long as it doesn't compromise the recipe.
- **Hash Browns:** Now if you've read my "Rant" on Frozen French Fries, you may be wondering why I'd use Hash Browns in a recipe. We do have a store "off" brand here that uses very few questionable ingredients and goes on sale for about equal to what I can buy potatoes for. Because it would take me forever to fix potatoes for this recipe otherwise, I've made a compromise on them. This really is more of a special occasion, after holiday type brunch dish, not something we eat everyday, certainly. 1.89 for two pounds. Cost: 95 cents
- **Cream of Mushroom Soup:** Buy on sale with a coupon. Most soups are going to be at their lowest in the fall or before Holidays. If you'd like, check under [Forgotten Arts](#) for the Cream of Anything Soup recipe. Last bought September 2011 for 30 cents. (Sale price was \$1.00.) In this case, I'll count the cost of the whole can, as I don't really have much use for the rest – I'd like to tell you I have some wonderful thing to it, though! Cost: \$.30
- **Sour Cream:** Very cheap during the Holidays and often on sale every few weeks. Since it lasts so long, I'll pick it up then. I do think some Sour Creams are much better than others, but if I'm using it a recipe, I'll use whatever is on hand. Last bought September 2011 for \$1.00 for 8 ounces. Cost: \$1.50
- **Cheese:** Another item I only buy on sale. I find quite often with store specials, coupons and special offers from the producers I can get cheese very cheaply. I'll stock up then – if it's not open, it keeps forever. If I have to freeze, I will sometimes do this – it's ok when used in a casserole, but not very good for eating. I look for a price of about \$1.00 for 8 ounces. Four ounces equals about a cup, so count on 16 ounces – Cost: \$2.00.
- **Eggs:** Eggs are often on sale during almost any Holiday that normally includes baking. I sometimes find coupons or specials giving discounts or free eggs when you buy other items. (Sausage is a good example.) Stock up when they're inexpensive because they last for weeks in the fridge. The date on the container is a 'buy' date, and you can expect them to last a good six weeks to two months at home past that date. Last bought \$1.89 for 18, about 10 cents an egg, cost 88, cost 84 cents.
- **Hot Sauce:** I'm not very brand loyal; I'll try to pick this up whenever on sale with a coupon, and find it often free or just a few pennies. If I have to pick up without a coupon, I'll get the largest bottle with the lowest per ounce price because we use it so often in recipes or as a condiment. I have several free bottles in my pantry. Cost: Free
- **Ham:** Hopefully, left over Ham from a very inexpensive Holiday Special. Last bought 89 cents a pound. I'm guessing 2 cups is about 1/2 pound, but I'll weigh it out next time I make it. Bacon

is going to be much more expensive. Cost: 45 cents.