



BREAKFAST CASSEROLE

From the kitchen of Mom Dudley

Ingredients:

20 oz 1lb, 4 oz plain refrigerated shredded hash browns (unseasoned)
1 cup sharp cheddar cheese, shredded
8 slices cooked bacon, crumbled
¼ cup thinly sliced green onions
4 large eggs, beaten
12 oz can evaporated milk
1 tsp kosher salt
1 tsp onion powder
1 tsp garlic powder
¼ tsp freshly ground black pepper

Directions:

In a 8 × 8 square pan or 9-10 inch deep dish pie pan, add the shredded potatoes evenly, followed by the cheese. Layer half the bacon and half the onions evenly over top.

In a bowl, combine the beaten eggs, milk, salt, onion, garlic, and pepper. Whisk to combine well. Pour evenly over the casserole dish. Top with remaining half of the bacon and onions. Cover tightly and chill overnight.

Thirty minutes before baking, take casserole out to room temp. Meanwhile, preheat oven to 350F, with rack on lower middle position. Bake uncovered 40-50 minutes or until top is golden brown. Let rest at room temp for 10 minutes before slicing and serving.