

## **BREAKFAST CASSEROLE PICNIC IN THE PARK & SHOW N'SHINE CAR SHOW**

\*\* Each 9 X 13 pan serves approximately 8 people

1 PAN RECIPE (updated July 2016):

- Hash Brown patties to cover the bottom of dish (approximately 8 patties)
- 1 ½ Cups chopped ham or sausage
- ½ Cup chopped sweet onions
- 1 - 1 ½ Cups liquid eggs (equals 6 – 8 eggs)
- 1 – 1 ½ Cups milk
- ½ teaspoon dry mustard
- 1 teaspoon salt
- ¼ teaspoon pepper
- 2 - 4 Tablespoons canned chilies (med – hot per taste)
- 2 Cups Shredded Cheese (Cheddar)
- Chopped Chives

Spray to coat 9 X 13 pan. Put pre-browned hash brown patties to cover bottom evenly. Sprinkle meat evenly over hash browns. Add onions, ½ of cheese and chilies evenly.

Mix remainder of ingredients except remaining cheese and chives. Pour slowly over hash browns and meat/cheese mixture. Sprinkle remaining cheese and approximately 2 T. chives on top just before putting in oven.

Bake at 350 degrees until center is set. Approximately 35 – 40 minutes. Don't over bake. Cover cooled casserole and refrigerate overnight.

Reheat at 325 degrees until heated through (160 degrees), approximately 15 – 20 minutes. Cut into 8 serving sizes and serve hot.

To bake multiple pans at one time, increase baking time.

Enjoy!

Connie