
Baked Egg Dish

Julie Brorby - Dayton's Grand Forks

1993 United Way Cookbook Committee - Dayton's, Marshall Field and Hudson's Stores

1 package (10 ounces) frozen shredded hash browns

9 to 10 eggs

salt (to taste)

pepper (to taste)

8 ounces (2 cups) shredded Cheddar cheese

1/2 pint whipping cream OR half-and-half

1/4 cup chopped onion

1/4 cup green bell pepper

1 to 1-1/2 pounds sausage, ham or bacon

Preheat the oven to 350 degrees.

Spray the bottom and sides of a 9x13x2-inch casserole dish with vegetable spray. Line the bottom of the pan with hash browns.

Crack the eggs on the top of the hash browns and break the yolks (Do Not Scramble). Sprinkle with salt and pepper, then one-half of the cheese. Pour the cream over the layers in the dish. Sprinkle with the onion, green pepper, meat and remaining cheese. Cover.

Refrigerate overnight.

Preheat the oven to 350 degrees.

Bake for about 40 minutes.

Breakfast

Per Serving (excluding unknown items): 4330 Calories; 344g Fat (71.9% calories from fat); 282g Protein; 21g Carbohydrate; 1g Dietary Fiber; 2856mg Cholesterol; 6241mg Sodium. Exchanges: 39 1/2 Lean Meat; 1 Vegetable; 43 1/2 Fat.