

White Lace Inn

Mary's Corned Beef Hash Brown Egg Bake

Ingredients:

1 can corned beef hash
1-32 oz. bag Shredded
hash brown potatoes - thawed
1/4 cup melted butter
1 teaspoon onion salt (optional)
1/2 loaf bread, cubed
2 green onions - chopped
1/2 cup red, green, yellow peppers
chopped and microwaved to soften
2 1/2 cups shredded cheddar cheese
1 cup mixed cheddar/Monterey Jack cheese
1 tomato-chopped
8 eggs – beaten with half & half
2 1/4 cup half & half
Dried cilantro flakes

Directions:

Spray 9x13 pan with cooking spray. Spread corned beef hash on bottom of pan. Stir butter and onion salt with hash browns. Spread mixture over corned beef hash. Bake at 350° for 20 minutes. Cool. Sprinkle 1 1/2 cups shredded cheddar cheese over potatoes. Top with cubed bread. Top with remaining 1 cup cheddar cheese. Sprinkle with peppers, onion and tomato. Sprinkle with mixed cheeses and cilantro. Pour egg mixture over all, cover and refrigerate overnight. Bake at 350° - 1/2 hour covered and 1/2 hour uncovered. Let sit 5 minutes before cutting. Serve with Tabasco sauce. Makes 10 servings.

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