

White Lace Inn

Veggie Hashbrown Egg Bake

Ingredients:

1-32 oz. frozen Southern style hash browns (loose)
1 stick (1/2 cup) butter
1 tablespoon onion salt
3/4 loaf white bread cut into cubes, no crust
2 cups grated Monterey Jack cheese
2 1/2 -3 cups grated cheddar cheese (divided)
2 green onions, chopped
1/4 cup chopped green pepper
1/4 c. chopped red pepper
1/4 c. chopped yellow pepper
1-8 oz. pkg. fresh mushrooms (thinly sliced)
1 lg. tomato, thinly sliced
7 eggs, beaten
1 1/2 c. milk
1 1/2 c. half & half
1 tsp. dry mustard
salt and pepper to taste
garnish with a sprinkle of paprika or cayenne pepper and dash of parsley flakes

Directions:

Thaw frozen hash browns in microwave for 2 min. Mix in 1/2 cup butter. Spread hashbrowns into greased 9x13 pan. Sprinkle with onion salt. Bake at 350° for 20 min. Let cool. Sprinkle chopped green onions and then 2 cups of the cheddar cheese over hash browns. Place bread cubes over cheese. Microwave green, yellow and red peppers together for 2 min. Sprinkle 3 pepper mixture and fresh, sliced mushrooms over bread. Sprinkle 2 c. grated monterey jackcheeseoverveggies. Place 10 slices of tomato over cheese then 1/2 cup (or up to 1 cup) additional grated cheddar cheese over tomato. Beat 7 eggs; add milk, cream, dry mustard, dash of salt and pepper and beat together. Pour over whole pan evenly. Sprinkle top with paprika or cayenne pepper and parsley flakes (optional). Cover and refrigerate overnight. Bake at 350° for 45 min. covered with aluminum foil then uncovered for 15 min. to let brown slightly. Let set for approximately 10 min. before slicing. Serves 10 people
Enjoy!

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