

Breakfast Hashbrowns Casserole

Ingredients:

30 oz. frozen hashbrowns, thawed
1/2 cup salted butter
1/2 tsp black pepper
1/2 tsp salt
1 lb. pork breakfast sausage, used
Swaggerty's Farm brand
1/2 cup onion, diced
9 large or 12 medium eggs
1 cup heavy cream or half and half
8 oz. cheddar cheese, shredded
4 oz. pepper jack cheese, shredded

Instructions:

Grease a 9" x 13" pan. In a skillet, brown half of the hashbrowns with half of the butter until golden on both sides, then place them in the baking dish. Repeat with the remaining hashbrowns and butter. Season with salt and pepper, then add to the dish. Cook the sausage until browned, break it into small pieces, then add the onion and cook until browned. Spread evenly over the potatoes. Beat the eggs with milk, pour over the casserole, then top with shredded cheese. Bake at 350°F for 60 minutes.



Option: You do not have to brown the hashbrowns. Just add the butter to the casserole and then the potatoes.