

Breakfast Hashbrown Casserole

30 OZ. FROZEN HASHBROWNS (THAWED)
1/2 CUP (1-STICK) SALTED BUTTER
9-12 EGGS
1 CUP HEAVY CREAM OR HALF AND HALF
1 LB PORK BREAKFAST SAUSAGE
(SWAGGERTY'S FARM SAUSAGE USED)
8 OZ. SHREDDED CHEDDAR CHEESE
4 OZ. SHREDDED PEPPER JACK CHEESE
1/2 CUP ONION, DICED
1/2 TSP. BLACK PEPPER
1/2 TSP. SALT
Grease a 9" x 13"-inch pan.

In a skillet brown half, the hashbrowns with half the butter. Brown on both sides, place in the baking pan. Brown the other half of hashbrowns with the rest of the butter. Salt and pepper potatoes then add to baking dish. Brown sausage and break into small pieces. Add onion and brown. Pour evenly over potatoes.

Break eggs into a separate bowl and beat well with milk. Pour over potatoes and sausage. Add shredded cheese to the top of casserole. Bake at 350 degrees for 30 minutes.

OPTION: If you do not want to brown hashbrowns, melt butter and place in bottom of baking dish. Add hashbrowns, salt & Pepper. Add cooked sausage, onion, eggs, cream, and cheese like above. Bake in 350-degree oven for one hour.