

September's Casserole: Egg and Hashbrowns

Ingredients

- 20 oz frozen hash browns
- 16 oz cubed ham
- 8 oz shredded cheddar cheese
- 12 large eggs
- 1 cup milk
- 1 ½ tablespoons dried mustard
- 1 tablespoon Worcestershire sauce
- 1 teaspoon hot sauce
- 1 teaspoon salt
- 1 teaspoon ground black pepper

Please have your casserole to the coordinator by Sept 10th. After this date, please make the Oct casserole.

Directions

1. Preheat oven to 350 degrees
 2. Add frozen potatoes, ham and cheese to a large bowl, combine and add to pan
 3. Whisk eggs with milk, salt, pepper dry mustard, Worcestershire sauce, and hot sauce, pour evenly over hash brown mixture
 4. Bake for 1 hour, until center is set
- *Egg must be cooked to 160°F

