

Betty's Good Morning Breakfast Casserole Recipe



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In this video, Betty demonstrates how to make her Good Morning Breakfast Casserole recipe. It is a glorious mixture of hash brown potatoes, eggs, Swiss cheese, spices, and topped with bacon. It is refrigerated overnight, to be baked to a crusty brown delight the next morning.

Ingredients:

6 oz. package dry hash brown potatoes (I used a 5.2 oz. Betty Crocker Seasoned Skillets hash brown mix that had potatoes, onions, and some seasonings.)

4 cups hot water

5 eggs, well-beaten

1 cup shredded Swiss cheese

½ cup small-curd cottage cheese

1 teaspoon salt

dash of ground black pepper

a few dashes hot sauce (to taste)

¼ cup sliced green onion tops

sprinkling of paprika (to taste)

6 slices bacon, cooked, drained, and chopped

cooking oil spray for baking dish

In a large bowl, place 6-oz. package dry hash brown potatoes. Pour 4 cups hot water over the hash browns, and let them sit for 10 minutes to soften. Drain well. Meanwhile, in another large mixing bowl, place 5 eggs, and beat with an electric mixer until well-beaten. Combine beaten eggs with drained hash brown potatoes. Add 1 cup shredded Swiss cheese, ½ cup small curd cottage cheese, 1 teaspoon salt, a dash of ground black pepper, a few dashes of hot sauce, and ¼ cup sliced green onion tops. Stir the mixture until well-combined. Pour the mixture into a 10-inch deep-dish pie dish (or similar oven-proof dish) that has been sprayed with cooking oil. Sprinkle with paprika, to taste. Sprinkle with 6 slices of chopped, cooked bacon. Cover with aluminum foil and refrigerate 8 hours, or overnight. Bake, uncovered, at 350 degrees for 35 minutes, or until casserole is set. Cut into wedges and serve. This cas-serole is delicious with a few orange slices on the side. I hope you enjoy it! --Betty