

Betty's Bacon, Egg, and Cheese Breakfast Casserole Recipe



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In this video, Betty demonstrates how to make her fabulous Bacon, Eggs, and Cheese Breakfast Casserole. You can start this the night before, and put it in the oven for a tasty and terrific start to your day!

Ingredients:

- 4 cups hot water
- 5.2 oz. package dried hash brown potatoes
- 5 eggs, well beaten
- 1 cup shredded Swiss cheese (You may substitute a different kind of cheese, if you like.)
- ½ cup cottage cheese
- 1 teaspoon salt
- 1/8 teaspoon ground black pepper
- 1/8 teaspoon hot sauce
- 1 green onion, chopped
- 6 slices of bacon, cooked, drained, and crumbled
- paprika (for sprinkling the top)
- cooking oil spray

In a large bowl, place the entire 5.2 oz. hash brown mixture. Pour 4 cups hot water over the hash browns, and let stand for 10 minutes. Drain, and pat off any extra moisture with a paper towel. In a large bowl, combine 5 well-beaten eggs, 1 cup shredded Swiss cheese, ½ cup cottage cheese, 1 teaspoon salt, 1/8 teaspoon ground black pepper, 1/8 teaspoon hot sauce, and 1 chopped green onion. Add drained hash browns, and mix thoroughly. Pour mixture into a deep-dish pie plate that has been sprayed with cooking oil spray. Sprinkle with crumbs from 6 slices of cooked bacon and a dash of paprika. Cover with plastic wrap or aluminum foil and refrigerate at least 3 hours (or overnight). Bake, uncovered, at 350 degrees for about 30 minutes, or until mixture is set. (You can check for doneness by inserting a clean knife in the center, and it should come out clean.) Cut into wedges, and serve immediately. This breakfast goes well with cherry tomato halves or sliced tomatoes. I also served mine with freshly made hot cocoa. Delish!