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Subject: breakfast casserole at Margies family fun

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This is the original recipe

HASH BROWN QUICHE

3 cups hash browns
1/3 cup butter melted
6 to 8 oz diced ham
1/4 cup chopped tomatoes
8 oz mild cheddar cheese shredded
1/2 cup milk
3 eggs
1/4 t salt
1/2 t tarragon
Press hash browns onto bottom and sides of 9" pie plate

Drizzle melted butter over hashbrowns. Bake in 425 degree oven for 25 min

Remove from oven. Reduce heat to 350 degrees

In a bowl toss together ham,cheese,tomatoes. Place mixture in crust

Beat together milk, eggs and seasonings. Pour egg mixture over ham mixture.

Bake uncovered at 350 degrees for 25 to 30 minutes. Let stand 10 minutes.
Serves 6

This is another recipe I combined the 2 I didnt use half and half. Used more cheese.

POTATO, HAM AND CHEESE BAKE

2 cups frozen shredded hash browns potatoes , thawed
1 cup half and half
4 to 5 eggs
1/4 t pepper
1 cup cooked cubed ham
1/4 cup sliced green onions
1/4 cup chopped red bell peppers
4 oz, 1 cup cheddar cheese shredded

Heat oven to 375.

Press potatoes in bottom and up sides of greased 9 in pie pan
Bake 10 min

Combine half and half, eggs and pepper in a bowl. Mix well.

Stir in ham , 2 T green onions, 2T red pepper,

Sprinkle half of the cheese over the potatoes. Pour the eggs mixture over the cheese