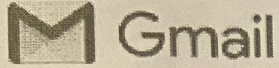


4/8/2019

Gmail - hash brown,egg, sausage casserole



Sally Slattery <sallyslattery@gmail.com>

hash brown,egg, sausage casserole

2 messages

Mon, Apr 8, 2019 at 1:31 PM

Sally Slattery <sallyslattery@gmail.com>

To: E&TReda <ereda@ec.rr.com>, Betty Triolo <btriolo@ec.rr.com>, Kathy Tatum <tatum@coveside.org>, Pat Sandeen <pasandeen@gmail.com>, Chris Shevchik <chrisnc76@gmail.com>, Julie Paladino <jwilpal@gmail.com>
Bcc: Sally Slattery <sallyslattery@gmail.com>

26oz bag shredded hashbrowns

1/2 cup melted butter

1lb sausage..I use Loews "The Farmers Daughter"

1/2 cup chopped tomatoes

1/2 cup red pepper diced

1lb plus cheddar cheese shredded

1 cup milk

6 eggs

1/2t. salt

Press hash browns onto bottom of a buttered 9 by 13 casserole dish
Drizzle melted butter over hashbrowns. Bake in 425 degree oven for 25 min. Remove from oven. Reduce temp to 350

In a bowl toss together COOKED sausage, cheese,tomatoes,red pepper Place mixture on hashbrown crust

Beat together milk, eggs and salt. Pour over casserole

Bake uncovered for 25 to 30 min. Let stand for 10 min.

I have made the casserole the night before and microwaved individual servings the next day.

I have cooked the hashbrowns the night before and completed the recipe the next day.

Enjoy Sally

~~Drizzle melted butter over hash browns. Bake at 425 degred oven for 25 min.~~

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Mon, Apr 8, 2019 at 1:33

The last sentence starting with drizzle butter should be deleted. Sorry

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