

Cheese and Breakfast Dish

Ingredients

- 24 oz pkg shredded potatoes
- 1/3 cup oleo
- 3 cups shredded Swiss cheese
- 3 cups shredded Cheddar cheese
- 3 cups shredded Pepper cheese
- 3 cups chopped ham
- 4 eggs
- 1/2 cup half and half
- 1/4 tsp salt
- Pepper to taste

Instructions

1. Place potatoes in the bottom of a buttered 9x13 pan. Let thaw. Blot excess moisture off with a paper towel.
2. Drizzle the oleo over the top and bake at 425°F for 25 minutes. Take out and cool.
3. Add the Swiss cheese and a layer of chopped ham, followed by a layer of Swiss cheese and another layer of chopped ham.
4. Then add the pepper cheese.
5. Beat 4 eggs with pepper, salt, and 1/2 cup half and half. Pour over cheese.
6. Bake at 350°F for 45 minutes to an hour, covered.
7. May be made up the night before.

Let me know if you get this!!!!

Carol Brewer

----- Original Message -----

From:

To:

Sent: 5/10/2006 7:24:41 PM

Subject: recipe for Mary Lou

Cheese and Breakfast Dish

24 oz pkg of shredded potatoes
1/3 cup oleo
3 cups shredded Swiss cheese
3 cups shredded Cheddar cheese
3 cups Shredded Pepper cheese
3 cups chopped ham
4 eggs
1/2 cup half and half
1/4 tsp salt
pepper to taste

Place potatoes in the bottom of a buttered 9x13 pan. Let thaw. Blot excess moisture off with a paper towel. Drizzle the oleo over the top and bake @ 425 for 25 min. Take out and cool. Then add the swiss cheese and a layer of chopped ham followed by a layer of swiss cheese and another layer of chopped ham. Then add the pepper cheese. Beat four eggs pepper, salt and 1/2 and 1/2.. Pour over cheese. Bake @ 350 for 45 min. to an hour covered.
May be made up the night before.

