

Potato and Egg Casserole

Ingredients

- 4 Potatoes, medium-size
- 1 t Salt
- 1/4 t Pepper
- 1/4 t Nutmeg
- 3 T Bacon fat
- 1/2 c American cheese, grated
- 4 Eggs
- 3/4 c Milk, evaporated, undiluted

Instructions

1. Peel potatoes; slice thinly.
2. Sprinkle potatoes with salt, pepper and nutmeg.
3. Heat bacon fat in a skillet; add potatoes and cook until browned and tender, stirring frequently.
4. Spread potatoes evenly in a greased 1-quart casserole; sprinkle with cheese.
5. Break eggs carefully over cheese; cover with cream.
6. Bake in preheated 350°F. oven 15 to 20 minutes, or until eggs are set.
7. Serve at once.

Courtesy of Meal-Master (tm) v8.05

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