

POTATO and EGG PIE

Margie Crawford

1 pkg (20 ounces) Frozen hash browns – thawed
1/3 cup vegetable oil
1 ½ Tablespoons chopped fresh parsley (divide in half)
¾ cup shredded Pepperjack Cheese
¾ cup shredded Swiss Cheese
1 pkg (12 ounces) bulk breakfast sausage: cooked, crumbled, and drained.
1 can (4 ounces) sliced drained mushrooms
½ cup milk
4 beaten eggs
1 teaspoon garlic salt
¼ teaspoon pepper
4 – 6 sliced tomatoes

Preheat oven to 425 degrees.

Combine potatoes and vegetable oil and press into a pie dish for crust. Bake for about 30 minutes or until browned.

Reduce heat to 350 degrees.

Combine all but tomatoes and half of the parsley in a bowl. Pour into the baked potato crust. Bake in oven for about 25 minutes. Place tomatoes and parsley on top and bake for another 5 to 7 minutes.

Margie's comments:

I would add broccoli or spinach or diced green onions. I would use sautéed not canned mushrooms and sautéed garlic, too.

My mom made it from a cookbook - Great brunch dish!