

## A recipe from: Crock-tober Fest—A Slow Cooker Feast

### Breakfast Casserole

**Serves:** 10

#### **Ingredients:**

1 dozen eggs  
1 cup milk  
2 lbs. of hash brown potatoes. (You can use frozen hash browns, just cook for 8-9 hours, instead of the 7-8)  
1 lb. of bacon— cooked, drained and cut into pieces  
½ lb ground sausage – cooked drained  
1/2 cup onions – diced  
3 ½ cups cheddar cheese – shredded  
1/4 teaspoon garlic powder  
1 tsp salt & 1/2 tsp of pepper



#### **Directions:**

Beat 12 eggs until well blended. Next, beat in milk and garlic powder, 1 tsp salt, and 1/2 tsp pepper. Set aside.

Layer potatoes (I suggest seasoning each potato layer to taste a small pinch of salt and pepper) and sprinkle 1/3 of the onions.

Next sprinkle 1/3 of the bacon and sausage. Finally, top with 1 cup of cheese.

Repeat this layering 2 more times to have a total of 3 layers ending with remaining cheese.

Take your egg mixture and pour over layers. For refrigerated hash browns, cook for 6-7 hours on low. For frozen hash browns, cook for 7-8 hours on low or until eggs are set.

#### **Substitutions for healthier alternatives:**

You could use low-fat milk, low-fat cheese, low sodium bacon, or you could choose to only incorporate one type of meat.



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