

Amazing Muffin Cups Double Recipe (24 servings)

Great breaky for a brunch!! About a half an hour total cooking time...

6	cup	frozen hash brown potatoes defrosted and patted dry	4	cup	shredded cheddar cheese
			12	large	Eggs
					Chopped green onion to taste
6	TB	melted butter			Paper Muffin Cups
1/4	tsp	salt			
1/4	tsp	pepper			
24	links	Johnsonville Breakfast Sausage			



- 1The night before prepare the sausage and muffin cups. Cook the sausage and store. Mix the hash browns, butter, salt and pepper. Press the mixture into the muffin cups to form a lining. Bake at 400 degrees for about 12 min or til lightly browned. You can then store in the fridge.
- 2The next morning slice the sausage into small pieces and divide amongst the cups.
- 3Combine the eggs, cheese and onion then pour equally into the cups. Sprinkle with green onion.
- 4Bake for aprox. 13 - 15 minutes or until set.
- 5Let cool slightly before serving.

Servings: 24

Oven Temperature: 400°F

Source

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