



Hash Brown and Egg Casserole

Courtesy of AllRecipes.com

Prep 15 min, Cook 1 hour 20 minutes

Ingredients

1 (2 pound) package frozen hash brown potatoes, thawed
1 pound pork sausage
1 small onion, diced
5 eggs
1/2 cup milk
1/2 teaspoon onion powder
1/8 teaspoon garlic powder
salt and ground black pepper to taste
12 ounces shredded Cheddar cheese

Directions

1. Preheat oven to 350 degrees F (175 degrees C). Grease a 2 quart baking dish. Place the hash brown potatoes in the bottom of the baking dish.
2. Heat a skillet over medium heat and cook and stir the sausage and onion until the sausage is crumbly, evenly browned, and no longer pink; drain. Meanwhile, whisk together the eggs, milk, onion powder, garlic powder, salt, and pepper, and pour over the potatoes. Layer with half the Cheddar cheese, the sausage mixture, and the remaining Cheddar cheese. Cover with aluminum foil.
3. Bake in the preheated oven for 1 hour. Remove cover; return casserole to the oven and bake until a knife inserted into the center comes out clean, about 10 minutes. Let stand for 5 minutes before serving.

User tips: You can make this with or without the onions. You can also add chopped red or green pepper for a nice zing. I like to purchase a bag of frozen hash browns that already have chopped onions and peppers in it.

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French Toast Casserole

Courtesy of AllRecipes.com

Prep 30 min, Bake 50-60 min

Ingredients

5 cups bread cubes
4 eggs
1 1/2 cups milk
1/4 cup white sugar, divided
1/4 teaspoon salt
1 teaspoon vanilla extract
1 tablespoon butter or margarine, softened
1 teaspoon ground cinnamon

Directions

1. Preheat oven to 350 degrees F (175 degrees C). Lightly butter an 8×8 or 9×13 inch baking pan.
2. Line bottom of pan with bread cubes. In a large bowl, beat together eggs, milk, 2 tablespoons sugar, salt and vanilla. pour egg mixture over bread. Dot with margarine; let stand for 10 minutes.
3. Combine remaining 2 tablespoons sugar with 1 teaspoon cinnamon and sprinkle over the top. Bake in preheated oven about 50-60 minutes, until top is golden.

User tips: I like to add chopped pecans on top! After baking, I drizzle real maple syrup all over the top, and I put out extra for guests. Make sure to choose the right bread; avoid dry breads that have a sour taste. I like to use challah or brioche bread for a sweet, buttery flavor and soft texture.

Cheesy Bacon Quiche

Courtesy of Delish.com

Prep 30 min, Total Bake Time 1 hour

Ingredients

all-purpose flour
1 homemade or store-bought single-crust pie dough
1 tbsp. unsalted butter
2 c. medium diced yellow onion
Coarse salt
ground pepper
6 large eggs
 $\frac{3}{4}$ c. heavy cream
 $\frac{3}{4}$ lb. bacon
1 c. shredded Gruyère cheese

Directions

1. Preheat oven to 375 degrees F. Lightly flour a rolling pin and work surface and roll out pie dough to a 12-inch round. Place in a 9-inch pie plate, fold overhang under, and crimp edge. Place a sheet of parchment paper over dough and fill with pie weights or dried beans. Bake until edge is dry and light golden, about 20 minutes. Remove parchment and weights.
2. Meanwhile, in a large skillet, melt butter over medium-high. Add onion, season with salt and pepper, and cook until light golden, 8 to 10 minutes. In a medium bowl, whisk together eggs and cream. Add onion, bacon, and cheese and season with $\frac{1}{2}$ teaspoon salt and $\frac{1}{4}$ teaspoon pepper. Whisk to combine, pour into crust, and bake until center of quiche is just set, 40 to 45 minutes. Serve warm or at room temperature.

User tips: I used about $\frac{1}{4}$ cup more of the Gruyère cheese on top before serving; it melts a little and adds a little cheesy gooey goodness. You can about a tablespoon of the bacon drippings from the pan into the actual quiche mixture for a richer flavor.

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Classic European Muesli

Prep time 10 minutes, Cook time 8 hours in fridge overnight

Ingredients

1 package of European style muesli. If you can't find muesli in your town (check health food stores) you can substitute dry oatmeal. Avoid muesli mixes that include cereals such as bran flakes (too mushy). I like the Kellogg's Origins Muesli or

Familia Swiss Muesli

Milk

Plain or vanilla yogurt

Whatever you want to add: raisins, nuts, dried fruit, bananas, diced apples, etc. (optional)

Directions

1. Fill a medium bowl with the whole box of muesli for 10 or more people. For a smaller crowd use half a box.
2. Add whatever additional ingredients you'd like, such as dried fruit or bananas. For a crowd, it might be best to offer these on the side as toppings instead of mixing them in.
3. Pour milk slowly over muesli until it's just covered over the top. Mix the milk in and smooth it over with the back of the spoon. It will look pretty loose.
4. Store in the fridge overnight (8 hours) and the muesli will absorb all the milk. In the morning, stir up the mixture, which will have thickened overnight. Add the yogurt little by little until the muesli is nice and smooth but not too runny.

User tips: This is one my favorite breakfasts ever. It doesn't look super appealing, but it tastes AMAZING. Serve it cold with some honey on the side for those who want to add some extra sweetness, though the yogurt will make it pretty sweet. You can experiment with using different flavors of yogurt to change it up.

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