



Breakfast Casserole for Canyon Crest Ward Christmas Brunch 2025

Lots of pictures on the recipe blog:
elizabethcooks.com
(search for: Breakfast Casserole)

INGREDIENTS

- 1 small yellow onion, small dice (about 1/2 to 2/3 cup)
- 2 cloves garlic, grated or minced (but not crushed in a garlic press)
- 2 Tbs. extra virgin olive oil
- **6 Tbs. butter, divided into three parts of 2 Tbs. each
- 4 eggs
- 1/2 cup heavy cream
- **8 ounces grated mild Cheddar cheese, divided
- 1/2 teaspoon ground pepper
- 2 tsp. Kosher salt [NOTE: if you are using table salt, cut back to 1 3/4 teaspoons]
- 1 30-ounce bag frozen shredded hash brown potatoes
- **8 ounces cubed good-quality ham

—>** Ward will provide: stop by the kitchen on **DECEMBER 7th** on your way out.

DIRECTIONS

1. Preheat your oven to 375 degrees and get out a **glass 9 x 13" pan**. Please do not use disposable foil pans, as they will not turn out properly.
2. Sauté the onion in 2 Tbsp. olive oil and 2 Tbsp butter, over medium heat for about 5 minutes, until tender but not browned. Remove from heat and add the grated/minced garlic. Stir it and allow it to sit in the warm pan with the onion. Set aside.
3. Whisk together the egg, cream, salt, and pepper.
4. Place your glass baking dish in the oven with 2 Tbsp. of butter and let the butter melt and the pan get hot while you combine everything. Keep an eye on the butter so it doesn't burn.
5. In a large bowl add the potato shreds and 6 ounces of the grated cheddar cheese and toss.
6. Add in the onion and garlic mixture and toss it again.
7. Pour the cream and egg mixture over the potato mixture, and toss well to coat every potato shred.
8. Place the potato mixture into your hot baking dish and top with the cubes of ham.
9. Cut 2 Tbs. butter into small bits, then dot the casserole with butter.
10. Over the top of everything, add the remaining grated cheese (a couple of handfuls, or roughly 2 ounces).
11. Bake for 35 minutes or until lightly browned in places. Cover with foil and **BRING TO CHURCH AT 9:30 A.M.**

NOTE: It is not recommended to make this ahead, as the cook time will need to be adjusted (maybe even doubled) for a cold pan. However all ingredients can be prepped in advance. The casserole takes only about 10-15 minutes to throw together if ingredients are prepped. Putting it in the hot pan with melted butter will yield a satisfying crust on the bottom.