

# Christmas Brunch Casserole

## Ingredients

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1 lb bacon  
1 T butter  
2 onions, chopped  
2 c fresh sliced mushrooms  
4 c frozen hash brown potatoes,  
thawed  
1 t salt  
1/4 t garlic salt  
1/2 t ground black pepper  
4 eggs  
1 1/2 c milk

## Instructions

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1 Preheat oven to 400 degrees F (200 degrees C). Grease a 9x13 inch casserole dish.

2 Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain and set aside. In a separate skillet, melt the butter and fry onions and mushrooms until tender.

3 Place potatoes in bottom of prepared dish. Sprinkle with salt, garlic salt, and pepper. Top with bacon, then onions and mushrooms.

4 In a large bowl, beat eggs with milk and parsley. Pour over casserole. Top with grated cheese. Cover and refrigerate overnight.

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5 Bake in preheated oven for 1 hour or until set.  
If preparing and baking the same day, cook for 45 minutes.