



HASH BROWN, EGG AND CHEESE COPS

From the kitchen of Mom Dudley

Ingredients:

20 oz. refrigerated hash browns
1 1/2 cup grated cheddar cheese (save a little to sprinkle on top)
1 cup cubed ham
8 eggs
1 tsp. salt
1/2 tsp. fresh ground pepper
1/4 tsp. garlic powder
2 tbsp. milk or half & half

Directions:

Pre-heat oven 350 degrees.
In a medium-size bowl, stir all ingredients together until well blended. Liberally grease the muffin tin.
Scoop mixture into each space trying to make sure you get enough of the egg liquids.
Sprinkle the tops with a little extra cheese.
Place in the oven on the middle rack for about 30 min, or until golden brown.

Notes:

These come out of the pan easier when they've been allowed to cool just a bit. Use a butter knife to scrap around the edges and carefully lift out