

## Ultimate Breakfast Casserole

### INGREDIENTS (for 96 servings)

36 eggs

12 pinches ground black pepper

12 (10.75 oz) cans condensed cream of chicken soup

12 pounds sour cream

12 (2 pound) packages frozen hash brown potatoes, thawed

24 cups cooked ham, cubed

12 onions, chopped

9 cups shredded Cheddar cheese

3 cups butter, melted

### BAKING DIRECTIONS

The ingredients above have been scaled to yield a new amount of servings (96). The directions below refer to the original recipe yield of (8) servings or one 9x13 baking pan. You will need a total of 12- 9x13 disposable baking pans to yield 96 total servings.

1. Preheat oven to 350 degrees F. Lightly grease a 9x12 inch baking dish.
2. Season (3) beaten eggs with 1 pinch pepper; pour into baking dish. In a large bowl, combine (1 can) soup, sour cream (16oz), hash browns (one 2lb pkg), ham (2 cups), one (1) onion and cheese (3/4 cups). Mix thoroughly and pour over eggs.
3. Bake uncovered for 30 minutes. Remove and drizzle butter (1/4 cup) over top of casserole. Return to oven and bake for an additional 15 minutes, until golden.