

Ultimate Breakfast Casserole

Please read the directions carefully and completely.



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.