

A RECIPE FROM HERONS KITCHEN

BACON CASSEROLE

YIELDS: 9 SERVINGS

- 4 CUPS SHREDDED HASH BROWN POTATOES
- 1/2 LB BUTTER, MELTED
- 8 OZ SLAB BACON, DICED (THICK CUT BACON WILL ALSO WORK)
- 1/2 CUP ROASTED RED PEPPERS, DICED
- 1 LEEK, WASHED AND SLICED THIN
- 3 TBSP CHIVES, SLICED THIN
- 12 OZ HEAVY CREAM
- 5 EGGS, BEATEN
- 2 CUPS WHITE CHEDDAR, SHREDDED.

METHOD:

COMBINE THE SHREDDED HASH BROWNS AND BUTTER. SEASON THE POTATOES WITH SALT. IN A GREASED, 9X9 SQUARE BAKING PAN, ADD THE SEASONED HASH BROWNS. FLAT THEM IN THE BOTTOM OF THE PAN. BAKE AT 350 DEGREES FOR 20 MINUTES. ALLOW TO COOL.

WHILE THE POTATOES ARE BAKING, DICE AND RENDER THE BACON. DRAIN THE EXCESS BACON FAT OFF AND ALLOW THE RENDERED BACON TO COOL.

WASH, SLICE AND SWEAT THE LEEKS IN BUTTER UNTIL TENDER, FOR ABOUT 15 MINUTES. ALLOW TO COOL.

BLEND THE EGGS AND COMBINE WITH THE HEAVY CREAM. PASS THROUGH A CHINOIS AND SEASON WITH SALT.

THEN LAYER ON TOP OF THE COOKED HASH BROWNS: BACON, LEEKS, ROASTED RED PEPPERS, WHITE CHEDDAR, AND CHIVES. POUR THE EGG CUSTARD OVER EVERYTHING. BAKE AT 275 FOR 1 HOUR. ROTATE HALF WAY THROUGH.