

Eggs in a Basket

3 large russet potatoes, peeled
1/2 stick unsalted butter, melted
½ - 1 cup of chopped ham / sausage / bacon
(your favorite breakfast meat)
6 eggs
Salt, pepper to taste



- ✦ Special equipment: jumbo sized 6-cup muffin tin
- ✦ Heat the oven to 375 degrees F
- ✦ Grate the potatoes, put them into a piece of cheesecloth / clean kitchen towel and squeeze to remove the moisture
- ✦ Add the potatoes to a large bowl, stir in the melted butter and season well with salt and pepper, to taste
- ✦ Spray the muffin tin lightly with nonstick cooking spray. Press the grated potatoes evenly into the muffin cups (be sure the potatoes go up the sides in a thin layer and cover the bottom)
- ✦ Bake until the top edges turn light golden brown and the potatoes are cooked through, about 30 to 40 minutes
- ✦ While the potatoes bake, cook the meat (if using sausage or bacon, crumble it once cooked)
- ✦ Remove the potatoes from the oven. Spread the meat into each cup and gently crack an egg into each cup as well
- ✦ Bake until the eggs fully cooked 10 minutes or so
- ✦ Serve immediately



from the Springhower kitchen. How you will enjoy this recipe as much as we did ☺