

# ALI'S KITCHEN

## No Leftovers with Hash Brown Breakfast Crocks!

Column and photos by Ali Carter, Wisconsin Potato Growers Auxiliary

In need of a simple yet elegant dish to serve to a guest who was arriving for brunch, and not wanting to offer sweet pastries or be left with a panful of leftovers, I created these individual servings of crispy hash brown potatoes, veggies and baked eggs using small ceramic crocks.

The baked hash brown breakfast crocks are delicious on their own, straight out of the oven, but I chose to complement them with a bit of plain yogurt served with a bowl of blackberries and grapes on the side. My guest enjoyed the meal and we both had a beautiful and healthy start to our day.

Because these are so simple and filling, I plan to make them for dinner for my family very soon and serve them with our favorite salsa. Breakfast for dinner is a fabulous thing!

This recipe will serve two people, so you can double or triple the recipe if you are feeding a number of guests or family. The crocks I used here were each about 4 inches in diameter.

If you are using store-bought frozen hash browns, plan ahead and thaw them in the fridge for a few hours or overnight. Baking these crocks using still-frozen potatoes will add to your

*continued on pg. 66*



### Individual Baked Hash Brown Breakfast Crocks

#### INGREDIENTS:

- 1 tablespoon butter
- 2 cups shredded hash brown potatoes
- 1/4 cup shredded parmesan cheese
- 1/4 of a green bell pepper, diced
- 1/8 teaspoon garlic powder
- 1/8 teaspoon onion powder
- 1/4 cup cherry or grape tomatoes, cut in half
- 2 eggs
- A few small basil leaves, roughly chopped or shredded, for garnish
- Dash of paprika
- Salt and pepper to taste



**Ali's Kitchen . . .**

*continued from pg. 65*

baking time and cause the outsides to become a bit dry and very crispy while the middle potatoes remain too soft.

**DIRECTIONS**

1. Preheat oven to 350 degrees.
2. Using a paper towel, coat each of the mini crocks with the butter. This helps to crisp up the potatoes and keeps them from sticking to the crocks.
3. In a large bowl, gently stir together the hash brown potatoes, parmesan cheese, green bell pepper, garlic powder and onion powder.
4. Divide the hash brown mixture between the two crocks, pressing down gently and creating a very slight "well" in the middle where the egg will later sit.

5. Bake for about 40 minutes, or until the tops are golden brown and the hash brown potatoes are close to done to your preference (remember that the potatoes will bake just a bit longer once the egg is added to the crocks).
6. Remove crocks from the oven, sprinkle the halved cherry tomatoes on top of the hash browns, and crack an egg into each crock, being careful not to break the yolk.
7. Place into the oven and bake for an additional 10-15 minutes or so, until the whites are set and the yolks begin to thicken, or until the egg is cooked to your preference.

Remove from the oven and sprinkle with basil, salt, pepper and paprika. Enjoy! **BCT**

**ADVERTISERS INDEX**

AG Systems .....44

AgCountry Farm Credit Services...26

Allied Cooperative .....12

Altmann Construction .....30

Big Iron Equipment.....15

BTU Ventilation.....39

Bushmans' Inc. ....3

Calcium Products.....41

Certis USA.....19

CliftonLarsonAllen .....28

Compeer Financial .....14

Crop Production Services .....43

Fencil Urethane Systems .....25

GZA Environmental.....13

Hansen-Rice.....17

J.W. Mattek .....47

Jay-Mar .....31

K&K Material Handling .....54

M.P.B. Builders, Inc. ....22

Mid-State Truck .....24

National Potato Council  
/Potato Expo .....35

Nelson's Vegetable Storage  
Systems Inc. ....9

North Central Irrigation .....33

Oak Ridge Foam & Coating  
Systems, Inc. ....34

Oasis Irrigation .....68

Okray Family Farms .....57

Paragon Potato Farms .....53

Riesterer & Schnell .....59

Roberts Irrigation .....2

Ron's Refrigeration .....37

Ruder Ware .....5

Rural Mutual Ins. ....21

Russ Davis Wholesale .....11

Sand County Equip .....27

Schroeder Brothers Farms.....7

Swiderski Equipment.....66

T.I.P. ....23

ThorPack, LLC .....40

Volm Companies.....29

Wick Buildings LLC.....38

World Potato Congress.....49

WPVGA Putt-Tato Open  
Thank You .....67

WPVGA Subscribers.....52

WPVGA Support Our Members....50

WSPIA .....62

**SWIDERSKI EQUIPMENT INC** **SEI** **YOUR PARTNERS ON THE JOB!**  
Mosinee Wausau Thorp Antigo Waupaca



**IF POWER AND TECHNOLOGY MATTER TO YOU, THIS IS YOUR NEXT TRACTOR.**

**Check out the Massey Ferguson 8700 Series at Swiderski Equipment!**

<b>Mosinee</b>	<b>Wausau</b>	<b>Thorp</b>	<b>Antigo</b>	<b>Waupaca</b>
715-693-3015	715-675-2391	715-669-5255	715-623-4668	715-258-3266

**swiderskiequipment.com**

(C) 2017 AGCO Corporation. Massey Ferguson is a brand of AGCO Corporation. AGCO and Massey Ferguson are trademarks or AGCO. All rights reserved.