

# Episcopal Souffle

Bonnie Coe

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## Servings: 6

*3 cups frozen shredded  
hash brown potatoes  
3/4 cup shredded Monterey  
Jack cheese with jalapenos  
1 cup diced ham or bacon  
1/4 cup sliced green onions  
4 eggs, beaten  
1 can (12 ounce)  
evaporated milk  
1/4 teaspoon salt  
1/8 teaspoon pepper*

Grease a two-quart square baking dish.

Arrange the potatoes evenly in the bottom of the dish. Sprinkle with the cheese, ham and green onion.

In a bowl, combine the eggs, milk, salt and pepper. Pour the egg mixture over the potatoes (the dish may be covered and refrigerated overnight).

Bake, uncovered, for 40 to 45 minutes (or 55 to 60 minutes , if made ahead and chilled).

Let stand for 5 minutes before serving.

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Per Serving (excluding unknown items): 107 Calories; 6g Fat (55.1% calories from fat); 7g Protein; 5g Carbohydrate; trace Dietary Fiber; 154mg Cholesterol; 181mg Sodium. Exchanges: 0 Grain(Starch); 1/2 Lean Meat; 0 Vegetable; 1/2 Non-Fat Milk; 1 Fat.