

EASTER EGG CASSEROLE

(Or What Can I Do With All These Eggs Casserole!)



Ingredients:

4	Large	Potatoes, peeled
6	Large	Eggs, hard boiled
1	Small	Onion, peeled and chopped fine
½	Cup	Butter or Margarine
8	Ounces	Cream Cheese
1	Tablespoon	Fresh Chives, chopped
½	Teaspoon	Salt
¼	Teaspoon	Black Pepper

Directions:

1. Bring a large pot of salted water to a boil. Add potatoes and cook until just barely tender – about 12 minutes. Drain and slice ¼” thick when cool enough to handle.
2. Peel and slice hard boiled eggs.
3. In a 4 quart casserole dish, place one layer of potato slices, topped with one layer of egg slices. Continue layering, ending with potatoes. Scatter a few chopped onions in each layer.
4. In a small saucepan, over medium heat, melt butter and cream cheese. Stir in chives, salt and pepper. Pour over potatoes.
5. Cover and bake in a 350° oven for 30 minutes. Remove cover and bake another 10 minutes, or until cheese is golden brown.