

North Lodge on Oakland Recipe

Baked Egg in a Bird's Nest

Ingredients

2 1/2 cups hash brown potatoes
1 tbs dried onions
1 tbs chopped chives
2 tbs parmesan cheese
3 tbs. margarine or butter, melted
1 tsp. salt
8 eggs
2 strips crumbled bacon
1 cup cheddar cheese

Directions

Heat oven to 375°.

Toss potatoes with margarine or butter, egg, onion, chives, parmesan cheese and salt.

Press about 1/3 cup potato mixture firmly in bottom and up sides of 8 greased muffin cups

Bake 20 minutes.

Remove from oven.

Carefully break 1 egg into each potato nest.

Sprinkle approx. 1 Tbs cheddar cheese on each egg

Place 1 Tbs crumbled bacon on each egg

Bake 15 to 18 minutes longer or until eggs are desired done-ness

If necessary, loosen edges of nests with knife.

North Lodge on Oakland Recipe

Baked Egg in a Bird's Nest

Lift to serving plate with 2 forks.

Serves 8