



Scalloped Eggs and Bacon

INGREDIENTS

Casserole

- 3 tbsp **butter, divided**
- 1 **large onion, thinly sliced**
- 2 tbsp **flour**
- ¼ tsp **salt**
- ¼ tsp **pepper**
- 1 ½ cup **milk**
- 1 cup **old cheddar cheese, grated**
- 2 tsp **dijon mustard**
- 1 **large baking potato (12 oz/375 g) cooked, cooled, peeled and sliced**
- 6 **eggs, hard-cooked and sliced**
- 8 **bacon slices, cooked and coarsely chopped**

Topping

- ⅓ cup **Panko or cornflake crumbs**
- 2 tsp **melted butter**

DESCRIPTION

An old-fashioned recipe with a modern twist that is a perfect way to enjoy bacon and eggs for dinner. The addition of cooked potatoes make it complete. Serve with a green salad.

Instructions

Preheat oven to 375°F (190°C). Lightly grease 6-cup (1.5 L) shallow baking dish.

In medium skillet, melt 1 tbsp (15 mL) of the butter over medium heat. Add onion and cook, stirring occasionally, until caramelized, about 8 minutes. Set aside.

In medium saucepan, melt remaining 2 tbsp (30 mL) of butter over medium heat. Sprinkle in flour, salt and pepper; cook stirring for 1 minute. Slowly stir in milk. Cook, stirring constantly until mixture thickens. Remove from heat and stir in cheese and mustard. Set aside.

In prepared baking dish, layer half of the potato slices; top with half of the egg slices and half of the cheese sauce. Sprinkle with bacon and top with onions. Repeat with remaining potato, egg and sauce layers.

Topping: In small bowl, toss crumbs with melted butter; sprinkle over casserole. Bake for about 20 minutes or until bubbly and golden. Serve warm.

Tip: Good use for leftover baked potatoes.

Tip: Substitute 4 slices cooked peameal bacon, cut into bite size pieces for the regular bacon.

Tip: Assemble ahead of time and bake just before serving.



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