

Dehydrated Potato Shreds

GRILL HOUSE POTATO SKILLET

- 4 cups Augason Farms Dehydrated Potato Shreds
- 1/4 cup Augason Farms Bacon Flavored Bits Vegetarian Meat Substitute
- 1 cup mayonnaise
- 1/4 teaspoon salt
- 1/8 teaspoon pepper
- 2 cups Augason Farms Freeze Dried Shredded Mozzarella Cheese, rehydrated

Bring 2 quarts of water to a boil, add potato shreds and simmer for 15 minutes, drain. Preheat oven to 350°F. Combine all ingredients together. Pour into greased cast iron skillet or 9"x13" casserole baking dish. Bake for 25 minutes until bubbly and golden brown.

HASH BROWN QUICHE

- 3 cups Augason Farms Dehydrated Potato Shreds, rehydrated
- 1/4 cup butter, melted
- Salt and pepper to taste
- 6 Eggs
- 1/4 cup heavy cream
- 1 cup Augason Farms Freeze Dried Shredded Colby Cheese, rehydrated
- 1 cup Monterey Jack cheese, shredded
- 2 green onions, sliced

In medium bowl, combine potato shreds with butter, season to taste with salt and pepper. Evenly press into lightly greased 9-inch pie plate. Bake 375° 25 to 30 minutes. While crust is baking, whisk together remaining ingredients. Pour egg mixture into potato shred crust and bake an additional 30 minutes or until eggs are set. Cool slightly before serving. Serves 8.