



Tater Tot Casserole



Ingredients:

- 1 pound Jimmy Dean Sausage
- 1 tsp crushed red pepper flakes
- 2 tsp onion salt
- 1 tsp garlic powder
- 6 eggs
- ¼ cup heavy cream
- ½ pack of crumbled cooked bacon
- 1 cup shredded cheddar cheese
- 28 ounce bag of Tater Tots
- Salt and pepper to taste
- Butter for baking dish

Method:

1. Cook the bacon in the oven by lining a baking pan with aluminum foil, and laying the bacon strips in the pan as not to crowd. Next, place the pan on the middle rack of the oven, ***THEN*** turn on the oven to 400° (do not preheat). Set timer for twenty minutes. Once cooked, let cool then dice.
2. In a pan, brown the sausage, and then drain well. Once cooked, add the crushed red pepper flakes, onion salt and garlic powder, mixing well.
3. In a large bowl, crack the eggs and add cream, salt, and pepper, then whisk thoroughly.
4. Add the sausage, bacon, cheese, and mix well to combine. Then add 1 ½ cups of tater tots to the mixture and GENTLY combine.
5. Once combined, pour ingredients into a buttered baking dish, flatten the mixture out, and top with more cheddar cheese.
6. Top with the rest of the tater tots and pray the top with some cooking oil.
7. Bake at 350° for 40-45 minutes.
8. Enjoy.