

Hashbrown Breakfast Casserole

1 lb ground sausage (“hot” or “sage” flavored)
¼ cup chopped onions
2 ½ cups frozen cubed hash brown potatoes
5 large eggs, lightly beaten
8 oz shredded sharp cheddar cheese (2 cups)
1 ¾ cups milk
1 cup baking mix
¼ tsp salt
¼ tsp pepper

- 1. Cook sausage and onion in large frying pan over medium-high heat for 5 minutes or until meat crumbles.**
- 2. Stir in hash browns, and cook for 5 to 7 minutes or until sausage is no longer pink and hash browns are lightly browned.**
- 3. Drain mixture well on paper towels.**
- 4. Spoon mixture into a lightly greased 13x9-inch baking dish.**
- 5. A stoneware baking dish works really well.**
- 6. Stir together the lightly beaten eggs, shredded cheese, milk, baking mix, salt, and pepper.**
- 7. Pour evenly over sausage/hashbrown mixture.**
- 8. Stir well.**
- 9. Cover and chill for 8 hours.**
- 10. Bake covered with foil at 350 degrees for 45 minutes.**
- 11. Uncover and bake 10 to 15 minutes or until a wooden pick inserted in the middle comes out clean.**
- 12. Remove from the oven and let stand for 5 minutes.**
- 13. You can also keep the casserole warm until you are ready to eat by covering it with foil and putting it in a 200 degree oven.**
- 14. Optional toppings: sour cream, favorite sauce of your choice (picante, hot sauce). You can also garnish it with parsley.**