

Sausage-Hash Brown Breakfast Casserole

Ingredients

1 lb mild pork sausage
1 lb hot pork sausage
1 (30 oz) pkg frozen hash browns (I use the southwest-flavored hash browns)
½ tsp pepper
1 ½ tsp salt; divided
1 C of shredded cheese (Cheddar,smoked Gyere, and, swiss, any kind of cheese you like is good)
6 large eggs
2 C of milk

Preheat oven to 350 degrees. Cook sausage in a large skillet over medium high heat, stirring often 8 minutes or till sausage crumbles or is no longer pink. Drain well.

Prepare hash browns according to pkg directions, using pepper and 1/2 tsp of salt. Stir together hash browns, sausage and cheese. Pour into a lightly greased 13x9 inch baking dish.

Whisk together eggs, milk, and remaining 1 tsp of salt. Pour over potato mixture.

Bake at 350 degrees for 35 to 40 minutes or till set.

Makes 10 servings. This can also be made the day before. ENJOY!!!!!!