

SAUSAGE & HASH BROWN CASSEROLE

This savory Southern casserole contains all the fixings for a classic breakfast of eggs, sausage, and hash browns in a single dish, which makes it great for feeding a crowd. Serve it with Fresh Tomato Salsa (page 157) for extra bright color and flavor.

PREP: 10 minutes

COOK: 1 hour 5 minutes

COOL: none

Vegetable oil spray	1 teaspoon garlic powder
1 pound loose breakfast sausage	½ teaspoon sweet paprika
1 tablespoon extra virgin olive oil, or as needed	Pinch of ground sage
1 small white onion, cut into ½-inch dice	1 teaspoon kosher salt
One 32-ounce container frozen diced hash brown potatoes	½ teaspoon ground white pepper
8 large eggs	2 cups grated sharp Cheddar cheese (about 8 ounces)
1 cup heavy cream	¼ cup minced chives
½ cup milk	

1. Preheat the oven to 375°F. Spray a 9 x 13-inch baking dish with vegetable oil.
2. Line a plate with paper towels. In a large skillet, cook the sausage over medium heat until browned, about 5 minutes, breaking it up with the side of a spoon. Use a slotted spoon to transfer the sausage to the paper towels. If there is very little oil left behind in the pan, add some olive oil. Sauté the onion until translucent, about 5 minutes. Stir in the hash brown potatoes and cook until the potatoes are tender, stirring occasionally, about 8 minutes. Stir in the reserved sausage. Remove the pan from the heat.
3. In a large bowl, whisk together the eggs, cream, milk, garlic powder, paprika, sage, salt, and white pepper. Whisk in the Cheddar. Stir in the sausage/hash browns mixture.
4. Pour the mixture into the prepared baking dish.
5. Bake until the top is browned and the center is set, about 45 minutes. Cover the baking dish with foil if the top begins to brown before the center is set.
6. Remove from the oven and sprinkle the chives on top before serving.
7. The casserole is best served the same day it is baked. Store leftovers in a covered container in the refrigerator for up to 2 days.

Makes 12 servings