



Union Pier Sausage-Egg Bake

Serves 8

12 or 16 oz. bulk spicy pork sausage
32 oz. bag of hash brown potatoes
2 tablespoons of chopped, marinated, roasted red peppers
3 cups mixed shredded cheese
8 eggs
2 cups milk
A few dashes of Tabasco
½ teaspoon salt
Medium or mild salsa for garnish

Spray a 13x9 glass baking dish with cooking spray. In a large skillet, cook the sausage over medium heat until no longer pink. Drain well on paper towel.

Spread partially thawed hash browns in baking dish. Sprinkle with cooked sausage, roasted red pepper, and half of the cheese.

In medium bowl, beat eggs, milk, salt and Tabasco with wire whisk. Pour over potato mixture. Sprinkle with remaining cheese. At this point you can bake and serve. Or, you can cover the dish, refrigerate and bake in the morning. (Do not refrigerate for more than 12 hours.)

Heat oven to 350 degrees F. Bake for 50 minutes to 1 hour until set and not too brown. Cut into 8 squares.

Serve with a dollop of salsa and fresh herbs if you have them.