

## **Sausage, Egg & Hash Brown Casserole**

Feeds approx 12 (uses giant Lasagna pan 14"x10"x3", will fit oven side-by-side)

Preparation time: 15+ min; Ready in 1 hour 40 min.

### **Ingredients:**

1 large onion, diced.

1 teaspoon garlic (or about 1-2 cloves).

2 tablespoons butter.

2 tablespoons olive oil.

2 lbs pork sausage (can be Sage, regular / mild, Maple, etc. or mix of 1 lb + 1 lb).

1 dozen eggs.

1 cup heavy cream.

1 teaspoon seasoned salt (combo of salt & onion powder).

1 teaspoon mustard powder.

1 teaspoon fresh ground pepper.

1 pkg (1 lb 14 oz) frozen hash brown potatoes, thawed (e.g., fresh food overnight).

16 ozs (4 cups) sharp cheddar cheese, shredded.

### **Directions:**

- Preheat oven to 350 deg F. Coat giant Lasagna pan with butter.
- In a large covered skillet (capable of holding 2 lbs of sausage), sauté onions (& garlic if fresh cloves) in butter and olive oil until translucent. Add sausage, cover and cook on high heat with occasional chopping and stirring, then uncovered until browned. Set aside in extra large bowl (capable of holding sausage + hash browns + cheese while mixing).
- In a medium bowl (capable of beating 1 dozen eggs + 1 cup cream) crack eggs and add heavy cream. Beat or blend with mixer until eggs are frothy (e.g., whites are no longer stringy), add salt, pepper, and mustard.
- Return to extra large bowl with sausage & onions / garlic, add hash browns and shredded cheese, and stir / turn until thoroughly mixed.
- Spread / arrange the sausage, onion, hash brown & cheese mixture into giant Lasagna pan. Pour evenly the beaten mixture of eggs, cream and spices over the entire mixture.
- Bake the casserole, uncovered, for about 1+ hour (until the mixture stops "jiggling" in pan when the oven shelf is shaken gently). Extra cheese on top during last 10 minutes is optional.