



# Fitch Hill Inn

*A Bed & Breakfast*

## John's Savory Sausage & Egg Casserole

Open the kitchen door and let the savory aroma of this dish waft through the house! The evaporated milk will make the eggs puff up beautifully.

Half    Full

		Cooking spray
1 ½	3	cups shredded hash-brown potatoes (frozen)
Dash	¼	tsp black pepper
¼	½	tsp Mrs. Dash
¼	½	lb breakfast sausage, cooked and crumbled (optional)
1/3	¾	cup shredded cheddar cheese
3	6	eggs, beaten
½	1	can evaporated milk (12 oz)
Pinch	¼	tsp ground thyme
Pinch	¼	tsp rubbed sage
1/8	¼	cup chopped green onions

1. Preheat oven to 350°.
2. Spray the bottom of individual ramekins or an 8" square baking pan with cooking spray.
3. Place hash browns on the bottom of the baking dish. Sprinkle the pepper and Mrs. Dash over the potatoes.
4. Place sausage and cheese on top of the potatoes.
5. Beat the eggs and milk together. Add the sage and thyme. Pour egg mixture over the sausage and cheese.
6. Sprinkle the green onions on top of the dish.
7. Bake immediately or cover and refrigerate over night.
8. Bake, in oven for 35-40 minutes (slightly longer if refrigerated), or until done.
9. Serve hot with a side of toast.

Yield:

Half batch serves 4

Full batch serves 6-7