

Browned Potatoes & Reindeer Sausage Casserole

Serves 6 to 8

Ingredients:

Olive-oil cooking spray
4 Tablespoons olive oil
6 Potatoes, baked, cooled, and cubed
2 teaspoons seasoning salt
1 medium onion finely chopped
1 teaspoon salt
2 Tablespoons minced garlic
1 teaspoon freshly ground pepper
1 pound reindeer sausage
1 cup shredded Cheddar cheese
12 eggs



Procedure:

1. Spray an 8x11 rectangular or 2.5 quart oval baking dish with cooking spray.
2. Sauté potatoes in 2 Tablespoons of olive oil over medium heat until potatoes are well browned, about 10 minutes. Sprinkle with seasoning salt. Place potato mixture in the prepared baking dish.
3. Sauté onion in 1 Tablespoon olive oil over medium heat until golden brown and tender, about 5 minutes. Season with salt. Add the garlic and cook, stirring, until the garlic is fragrant, about 1 minute. Transfer to the baking dish and season with pepper.
4. Sauté sausage in 1 Tablespoon olive oil over medium heat until browned, breaking up with a wooden spoon as meat cooks. (About 10 minutes.) Transfer to the baking dish and top with the cheese.
5. Whisk the eggs in a medium bowl and pour over ingredients in baking dish.
6. Cover baking dish with oven proof lid or foil and refrigerate overnight.
7. Preheat oven to 350 degrees.
8. Remove baking dish from refrigerator and let stand 30 minutes.
9. Transfer baking dish to oven and bake covered for 30 minutes.
10. Uncover and continue baking about 30 minutes more or until eggs are fully cooked.

Recipe was modified from original source: allrecipes

<http://allrecipes.com/recipe/34763/breakfast-casserole-iii/>

Browned Potatoes & Reindeer Sausage Casserole

Serves 3 to 5

Ingredients:

- Olive-oil cooking spray
- 2 Tablespoons olive oil
- 3 Potatoes, baked, cooled, and cubed
- 1 teaspoon seasoning salt
- 1 small onion finely chopped
- 1/2 teaspoon salt
- 1 Tablespoon minced garlic
- 1/2 teaspoon freshly ground pepper
- 1/2 pound reindeer sausage
- 1/2 cup shredded Cheddar cheese
- 6 large eggs



Procedure:

1. Spray a 7x7 square or 1.5 quart oval baking dish with cooking spray.
2. Sauté potatoes in 1 Tablespoons of olive oil over medium heat until potatoes are well browned, about 10 minutes. Sprinkle with seasoning salt. Place potato mixture in the prepared baking dish.
3. Sauté onion in 1/2 Tablespoon olive oil over medium heat until golden brown and tender, about 5 minutes. Season with salt. Add the garlic and cook, stirring, until the garlic is fragrant, about 1 minute. Transfer to the baking dish and season with pepper.
4. Sauté sausage in 1/2 Tablespoon olive oil over medium heat until browned, breaking up with a wooden spoon as meat cooks. (About 10 minutes.) Transfer to the baking dish and top with the cheese.
5. Whisk the eggs in a medium bowl and pour over ingredients in baking dish.
6. Cover baking dish with oven proof lid or foil and refrigerate overnight.
7. Preheat oven to 350 degrees.
8. Remove baking dish from refrigerator and let stand 30 minutes.
9. Transfer baking dish to oven and bake covered for 30 minutes.
10. Uncover and continue baking about 30 minutes more or until eggs are fully cooked.

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