

Reindeer Sausage, Hash Browns, & Mushrooms Casserole
Yield: Serves 6 to 8

Ingredients

Olive-oil cooking spray
4 cups shredded frozen hash browns
2 Tablespoons olive oil
1 pound reindeer sausage
1 Tablespoon butter
8 ounces mushrooms, sliced
1 medium onion finely chopped
1 red pepper, chopped
1 teaspoon kosher salt
2 Tablespoons minced garlic
1 teaspoon freshly ground pepper
12 large eggs
1 1/2 cups half and half
1 cup shredded cheddar cheese



Procedure:

1. Spray an 8x11 rectangular or 2.5 quart oval baking dish with cooking spray.
2. Spread half of the hash browns in the baking dish.
3. Sauté sausage in 1 Tablespoon olive oil over medium heat until browned, breaking up with a wooden spoon as meat cooks. (About 10 minutes.) Layer in the baking dish.
4. Sauté the mushrooms in butter over medium heat, tossing or stirring occasionally, until all the moisture has evaporated and mushrooms are well browned. (About 10 minutes.) Layer in the baking dish.
5. Sauté onion and bell pepper 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. Layer in the baking dish and season with pepper. Layer 1/2 of the cheese.
6. In a medium bowl, whisk together eggs and half and half and pour over casserole. Layer with remaining hash browns and top with remaining cheese.
7. Cover baking dish with oven proof lid or foil and refrigerate overnight.
8. Preheat oven to 350 degrees.
9. Remove baking dish from refrigerator and let stand 30 minutes.
10. Transfer baking dish to oven and bake covered for 30 minutes.
11. Uncover and continue baking about 30 minutes more or until a knife inserted in center comes out clean.

Recipe was modified from original source: Gooseberry Patch Christmas Book 12

<http://www.myrecipes.com/recipe/company-breakfast-casserole>

Reindeer Sausage, Hash Browns, & Mushrooms Casserole
Yield: Serves 3 to 5

Ingredients

Olive-oil cooking spray
2 cups shredded frozen hash browns
1 Tablespoon olive oil
1/2 pound reindeer sausage
1/2 Tablespoon butter
4 ounces mushrooms, sliced
1 small onion finely chopped
1/2 red pepper, chopped
1/2 teaspoon kosher salt
1 Tablespoon minced garlic
1/2 teaspoon freshly ground pepper
6 large eggs
3/4 cups half and half
1/2 cup shredded cheddar cheese



Procedure:

1. Spray a 7x7 square or 1.5 quart oval baking dish with cooking spray.
2. Spread half of the hash browns in the baking dish.
3. 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.) Layer in the baking dish.
4. Sauté the mushrooms in butter over medium heat, tossing or stirring occasionally, until all the moisture has evaporated and mushrooms are well browned. (About 10 minutes.) Layer in the baking dish.
5. Sauté onion and bell pepper 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. Layer in the baking dish and season with pepper. Layer 1/2 of the cheese.
6. In a medium bowl, whisk together eggs and half and half and pour over casserole. Layer with remaining hash browns and top with remaining cheese.
7. Cover baking dish with oven proof lid or foil and refrigerate overnight.
8. Preheat oven to 350 degrees.
9. Remove baking dish from refrigerator and let stand 30 minutes.
10. Transfer baking dish to oven and bake covered for 30 minutes.
11. Uncover and continue baking about 30 minutes more or until a knife inserted in center comes out clean.

Recipe was modified from original source: GooseberryPatch Christmas Book 12

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