

Reindeer Sausage, Mushrooms, and Tomatoes Casserole

Serves 6 to 8

Ingredients:

Olive-oil cooking spray
1/2 loaf day-old French bread cubed (1-inch)
5 ounces Jarlsberg cheese, shredded
1 pint grape tomatoes, cut in half
1 Tablespoon olive oil
10 ounces reindeer sausage
2 Tablespoons butter
1 pound mixed mushrooms (wild chanterelle, wild morel, cremini, shiitake, or oyster)
1 medium onion, chopped
1 Tablespoon Kosher salt
2 Tablespoon chopped garlic
1 teaspoon freshly ground pepper
1 teaspoon chopped Rosemary
4 large eggs
1 cup half and half
1/2 cup Parmesan Cheese



Procedure:

1. Spray an 8x11 rectangular or 2.5 quart oval baking dish with cooking spray.
2. In a large bowl add bread, cheese, and tomatoes.
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.) Transfer to the bowl.
4. Sauté the mushrooms in 2 Tablespoons butter over medium heat, tossing or stirring occasionally, until all the moisture has evaporated and mushrooms are well browned. (About 10 minutes.) Transfer to the bowl.
5. 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 bowl and season with pepper and Rosemary.
6. In a medium bowl, whisk together eggs and half and half, and pour over bread mixture. Toss together and transfer mixture to baking dish. Cover top with Parmesan 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.

Recipe was modified from original source: Cheryl Slocum

<http://www.countryliving.com/food-drinks/recipes/a3636/breakfast-casserole-turkey-sausage-mushrooms-recipe-clv0511/>

Reindeer Sausage, Mushrooms, and Tomatoes Casserole

Serves 3 to 5

Ingredients:

Olive-oil cooking spray
1/4 loaf day-old French bread cubed (1-inch)
2.5 ounces Jarlsberg cheese, shredded
1/2 pint grape tomatoes, cut in half
1/2 Tablespoon olive oil
5 ounces reindeer sausage
1 Tablespoon butter
1/2 pound mixed mushrooms (wild chanterelle, wild morel, cremini, shiitake, or oyster)
1 small onion, chopped
1/2 Tablespoon Kosher salt
1 Tablespoon chopped garlic
1/2 teaspoon freshly ground pepper
1/2 teaspoon chopped Rosemary
2 large eggs
1/2 cup half and half
1/4 cup Parmesan Cheese



Procedure:

1. Spray a 7x7 square or 1.5 quart oval baking dish with cooking spray.
2. In a large bowl add bread, cheese, and tomatoes.
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.) Transfer to the bowl.
4. Sauté the mushrooms in 1 Tablespoon butter oil over medium heat, tossing or stirring occasionally, until all the moisture has evaporated and mushrooms are well browned. (About 10 minutes.) Transfer to the bowl.
5. 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 bowl and season with pepper and Rosemary.
6. In a medium bowl, whisk together eggs and half and half, and pour over bread mixture. Toss together and transfer mixture to baking dish. Cover top with Parmesan 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.

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