

Sausage Breakfast Casserole (13 X 9 X 2 pan)

2 packages 12oz pork sausage	1 cup Bisquick
1 large bell pepper - chopped	2 cups milk
1 large onion - chopped	1/4 tsp pepper
3 cups frozen shredded hash browns	5 eggs
2 cups shredded cheddar cheese (8oz)	

- Preheat oven to 400 degrees & grease baking dish
- Chop onion and bell pepper and cook with sausage in a large skillet until pork is cooked thoroughly
- Drain the meat mixture and pour into your baking dish
- Mix frozen hash browns and 1 1/2 cups of cheese in baking dish with pork mixture
- In a med bowl, mix the milk, eggs, Bisquick and pepper. Pour into baking dish
- Bake 40-45 mins uncovered until a knife inserted in center comes out clean
- Sprinkle remaining cheese and put in oven for 1-2 minutes

What's next

- Mark the casserole with variety and date made
- Bring Casserole to First Presbyterian Church and place in the Kitchen Freezer or in the Basement Freezer (it has a sign on it that says "Casseroles for Bid-dle")
- Let the program coordinator know it is there
- Get another pan when you drop off and repeat as you are able

*Casseroles will
be delivered in
batches*

Contact Information

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