

# ARTHUR CIALO III'S BREAKFAST BAKE

"It's good for Xmas AM and it's easy."

<https://www.bettycrocker.com/recipes/impossibly-easy-breakfast-bake-crowd-size/b9412093-eaf2-46fd-bc9e-967ae7af7b6c>

**Featured Food:** Arthur's Recipe

**Yield:** serves 12-15

## Ingredients

24 oz bulk pork sausage	2 Cups milk
1 medium bell pepper, chopped (1 cup)	¼ t pepper
1 medium onion, chopped 91/2 cup)	4 eggs
3 cups frozen hash brown potatoes	
2 cups shredded Cheddar cheese (8oz)	
1 cup Original Bisquick mix	

## Preparation

Heat oven to 400°F. Grease 13x9-inch (3-quart) baking dish.

Cook sausage, bell pepper and onion in 10-inch skillet over medium heat, stirring occasionally, until sausage is no longer pink; drain. Stir together sausage mixture, potatoes and 1 1/2 cups of the cheese in baking dish.

Stir Bisquick™ mix, milk, pepper and eggs until blended. Pour into baking dish.

Bake uncovered 40 to 45 minutes or until knife inserted in center comes out clean. Sprinkle with remaining cheese. Bake 1 to 2 minutes longer or just until cheese is melted. Cool 5 minutes.