

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.