SAUSAGE & EGG CASSEROLE

INGREDIENTS

1 pound sausage

1/2 green pepper, chopped

1/4 onion, chopped

7 eggs

3/4 cup heavy whipping cream

1 tsp Worcestershire sauce

1 tsp mustard

dash of nutmeg

1/2 tsp salt

1/4 tsp pepper

2 cup cheese

PROCEDURE

Preheat oven to 350 degrees and grease a 9x13 casserole dish.

In skillet, brown sausage until it is halfway done, add green pepper and onion, then brown the meat until fully cooked. Drain the excess grease.

In a bowl, combine the other ingredients reserving 1/4 cup of the cheese to sprinkle on top.

Add the sausage and veggies to the casserole dish, then pour the egg mixture on top and use a spoon to stir a little in the casserole dish to combine all the ingredients.

Sprinkle the reserved cheese on top, then pop the casserole dish in the oven and bake for 20-23 minutes.