

## BREAKFAST SAUSAGE QUICHE

- 1 Deep Dish pie crust
- ½ lb. hot sausage thoroughly cooked and crumbled.
- 1 cup shredded sharp cheddar cheese
- ½ small yellow onion diced
- 3 eggs
- ½ cup half and half
- ¼ teaspoon ground mustard
- salt and pepper to taste

Preheat oven to 350°. Mix the cheese, onion and cooked sausage in a medium mixing bowl and then put into the pie crust. Mix the eggs and half and half in a bowl with seasonings, and pour egg mixture over toppings in the pie crust. Bake for 40 minutes. When it is done the top of the quiche will begin to turn a nice golden brown.



## BREAKFAST SAUSAGE QUICHE

- 1 Deep Dish pie crust
- ½ lb. hot sausage thoroughly cooked and crumbled.
- 1 cup shredded sharp cheddar cheese
- ½ small yellow onion diced
- 3 eggs
- ½ cup half and half
- ¼ teaspoon ground mustard
- salt and pepper to taste

Preheat oven to 350°. Mix the cheese, onion and cooked sausage in a medium mixing bowl and then put into the pie crust. Mix the eggs and half and half in a bowl with seasonings, and pour egg mixture over toppings in the pie crust. Bake for 40 minutes. When it is done the top of the quiche will begin to turn a nice golden brown.

