**Sausage Hashbrown Casserole**

RECIPE

**INGREDIENTS**

* 6 pounds ground breakfast sausage
* 5 ½ pounds frozen hash browns
* 18 large eggs
* 6 cups whole milk
* Salt and pepper
* 3 cups cheddar cheese, shredded
* Optional Ingredients:

Paprika, bell peppers, mushrooms, mushroom soup, tomatoes, garlic powder, onion powder, onions, steak seasoning



**DIRECTIONS**

1. Preheat oven to 350 degrees. Spray a baking dish with non-stick spray.
2. In a skillet, brown and crumble sausage; drain and set aside.
3. Prepare hash browns according to package directions seasoning with salt and pepper.
4. In a large bowl, stir together hash browns, sausage, cheese and any desired optional ingredients. Pour into prepared baking pan.
5. Wisk together eggs, milk salt and pepper. Pour egg mixture over potato mixture.
6. Bake, uncovered for 40-50 minutes or until a knife inserted in center comes out clean. (Serve with a vegetable or fruit)

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| **Prep Time:** 15 minutes | **Cook Time:** 40-50 minutes | **Total Time:** 55-65 minutes | **Yield:** 30 servings |