
SKILLET BREAKFAST CASSEROLE

4 c. Tater tots
1 T. vegetable oil
½ c. ground sausage
1 pkg. Pioneer sausage gravy
1½ c. water
2 lg. eggs, beaten
1½ c. cheddar cheese, shredded
1 T. chives, minced

Preheat oven to 350°. Heat oil in a 10- to 12-inch ovenproof skillet. Brown Tater Tots 3-4 minutes; drain on paper towels. Brown sausage and crumble. Remove from skillet to drain. Whisk together the gravy mix and water; add beaten eggs. Pour off grease from skillet, arrange Tater Tots in skillet. Pour gravy and sausage evenly over tots. Bake 25-30 minutes or until filling is set in center. Sprinkle on cheese. Bake another 3 minutes or until melted. Cut into wedges and garnish with chives. Serves 4-6.

Nicole Jones

BISCUITS AND GRAVY CASSEROLE

1 (10-oz.) can refrigerated biscuits
1 lb. bulk pork sausage
1 c. shredded cheddar cheese
6 eggs
½ c. milk
4 T. butter
4 T. flour
2 c. milk

Preheat oven to 350°. Grease a 9 x 13-inch baking dish. Cut each biscuit up into 6 pieces and put in bottom of dish. Cook sausage and drain. Crumble sausage on top of biscuits, cover with cheese. Whisk eggs with ½ milk add salt and pepper. In a saucepan over medium heat, melt butter and add flour. Add the 2 cups milk and cook on low until gravy thickens up. Add salt and pepper. Pour eggs over cheese. Pour gravy over egg mixture. Bake for 35-45 minutes until done.

Anissa Johnson Ates

SAUSAGE BREAKFAST CASSEROLE

1 lb. bulk sausage
6 slices white bread
Butter
1½ c. shredded Cheddar cheese
5 eggs
1 tsp. dry mustard
2 c. half-and-half
1 tsp. salt

Cook sausage over medium flame until done. Stir to crumble well; drain on paper towels and set aside. Melt butter in bottom of 13 x 9 x 2-inch baking dish; place bread slices on butter, covering the bottom
(continued)