



### **Sausage Apple Breakfast Casserole**

5 to 6 pieces of thin sliced bread with crusts  
2 tablespoons softened butter, divided  
1 large onion, chopped  
1 pound bulk pork sausage  
1/2 teaspoon crumbled dried sage or poultry seasoning (optional)  
1 Granny Smith apple, peeled, cored and sliced  
1-1/2 cups grated sharp cheddar  
4 eggs  
2/3 cup half and half  
1 cup milk  
1/2 teaspoon salt  
Coarse ground black pepper  
1 tablespoon Dijon mustard

Coat 9 inch cast iron pan or heavy skillet with 1 tablespoon butter. Arrange bread slices in cast iron pan, letting points of bread stick up on sides of skillet and covering pan as well as you can, breaking bread to fill in any holes. Set aside.

Heat another skillet over medium high heat. Add remaining tablespoon of butter and when melted add onion. Sauté until onion is softened. Remove to a bowl and set aside. Add pork sausage to pan and cook, crumbling well with a fork until pork is no longer pink. Sprinkle with crumbled sage or poultry seasoning. Cook for additional 2 minutes. Using a slotted spoon, remove from skillet and sprinkle over bread. Sprinkle sausage with cooked onion. Arrange apple slices on top of onion and sprinkle all with grated cheese. Whisk together eggs, half and half, milk, salt, pepper and mustard. Pour on top of sausage, onion, apple, cheese mixture. Bake in pre-heated 350 oven for 45 to 50 minutes or until bread is crisp and casserole is firm to the touch. Makes 6 servings.