

Nancy's Breakfast Pie

1 lb ground sausage (I use hot)
½ tsp salt
1 cup shredded cheddar cheese (I use sharp)
½ cup Bisquick
1 cup milk
2 ea eggs (beaten)

Preheat oven to 400 degrees. Brown sausage. Drain and rinse. Stir in salt. Spread in oil sprayed pie plate. Combine Bisquick, milk and egg. Pour over sausage. Sprinkle with cheese. Bake about 25 minutes or until knife inserted in center comes out clean. Let set for about 5 minutes. Slice and serve up with biscuits and hash browns.

High Altitude: Bake for 30-35 minutes

Source: Nancy Perrin (2002)

Notes: Friend Nancy treated us (Tim and myself) to this recipe and fixins when we stopped by their place in Snyder Oklahoma on our way home (Colorado) after a Thanksgiving visit to Texas. A fitting way to start a loooonnnnggg trip.