

## Hash Brown and Sausage Quiche



- 1 (16 ounce) package frozen hash browns, thawed
- 4 tablespoons butter, melted
- 2 tablespoons canola oil
- 2 tablespoons grated Parmesan cheese
- 1 teaspoon dried parsley
- 1/4 teaspoon garlic salt
- 1 pound bulk pork sausage
- 1/4 cup finely chopped sweet onion
- 5 slices Cheddar cheese
- 3 slices Swiss cheese
- 10 eggs
- 1/2 cup half and half cream
- 1/4 cup bacon bits
- 2 teaspoons dried chives
- 1 teaspoon dried cilantro
- 1/8 teaspoon salt
- 1/8 teaspoon ground cayenne pepper

**In a lightly greased 10 x 14 inch baking dish**, combine hash browns, butter, canola oil, Parmesan cheese, parsley, and garlic salt. Mix well and press into bottom and 1 1/2 inches up sides of pan. Bake crust at 425 degrees for 20 minutes. Remove from oven and set aside.

**Meanwhile**, brown pork sausage in a non-stick skillet. Add onion to sausage when browned, cook and stir for 5 minutes. Break cheese slices into 1/2 inch squares and set aside.

**In a large bowl**, combine eggs, half and half cream, bacon bits, chives, cilantro, salt, and cayenne pepper. Mix well. Cover hash brown crust with cheese slices, sausage, and egg mixture.

**Reset** oven to 350 degrees and bake quiche for 30 to 35 minutes. Remove from oven and let stand for 5 to 10 minutes before serving.

Serves 6 to 8

**Cook's Note:** Leftovers reheat well.

**Variation:** Add 1 cup diced fresh green peppers to sausage and onion mixture. Top quiche with 1 cup Yumee Yumee Dreamees mix Chickees cracker crumbs.

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