



## **BREAKFAST CASSEROLE WITH VENISON SAUSAGE**

An original recipe by Ray Lampe, Dr. BBQ

### **INGREDIENTS:**

- 1 pound bulk venison sausage
- 6 English muffins cut into 1 inch cubes
- 1/4 cup butter, melted
- 1 cup shredded cheddar cheese
- 1 cup shredded mozzarella cheese
- 1/2 red onion, finely chopped
- 1 small green pepper, finely chopped
- 12 eggs
- 2 cups milk
- 1/2 tsp salt
- 1/2 tsp pepper
- 1 teaspoon paprika

Cook the sausage over medium heat in a skillet thoroughly breaking it up as you cook. Set aside to cool.

Preheat the Egg to cook indirect at 350°. In a greased 13 x 9 Egg friendly baking dish, layer half the muffin cubes and half the cooked sausage. Repeat layers. Top with onions and red pepper. Drizzle with butter and top with the cheese.

In a large bowl, combine the eggs, milk, salt and pepper. Pour over casserole. Sprinkle with paprika. Let rest for at least 30 minutes for everything to soak in, or do this the night before and refrigerate for up to 12 hours. (If you do refrigerate the casserole remove it at least 30 minutes before cooking to warm up)

Bake uncovered for about an hour, or until a knife inserted into the center comes out clean. Let stand 5 min. When baking on the Egg it's always a good idea to rotate the dish 180° halfway through cooking in case the Egg is a little hotter on one side or it's not perfectly level.

Makes 12 servings.