

Venison Sausage, Egg and Cheese Breakfast Bake

Recipe courtesy of Chris Lane

Ingredients

6 large eggs
1/3 cup 2% or whole milk
1/2 tbsp dried parsley flakes
1 teaspoon Big Green Egg Savory Pecan Seasoning
Big Green Egg Cayenne Pepper Hot Sauce, to taste
8 ounces ground venison sausage
1 tablespoon butter
2 cups frozen hash brown potatoes, thawed to room temperature
1/4 cup red onion, chopped
1 cup shredded cheddar cheese

Method

Set the EGG for direct cooking at 350°F/177°C.

Whisk eggs, milk, parsley, seasoning, and Big Green Egg Cayenne Pepper Hot Sauce; set aside. In a 10-inch Cast Iron Skillet, cook the sausage until no longer pink. Add the butter, potatoes and onion and cook and stir until the onions are tender.

Add the egg mixture; cook and stir until almost set. Sprinkle with the cheese; cook until cheese is melted, about 1 to 2 minutes.

