

PREMIO MILD SAUSAGE AND BACON BREAKFAST PIE

(Serves 6)

3/4 lb. Premio Mild Sausage, casings removed
3 slices White bread, cubed
3 tablespoons Butter
2 cups Milk
5 oz. Bacon, chopped
1 Onion, chopped
2 cups Mild Cheddar cheese (shredded)
4 Eggs (beaten)
2 teaspoons dried parsley or 2 tablespoons chopped fresh parsley
Salt and freshly ground black pepper to taste

Preheat oven to 350°F.

In a medium saucepan over medium-low heat, bring bread, butter and milk. Bring to a boil. Simmer for 5 minutes. Let cool.

In a large non-stick skillet cook bacon and sausage until bacon is crisp and sausage is brown and broken up. Remove from skillet and keep aside.

Pour off remaining fat. Sauté onion until soft in the same skillet.

In a large mixing bowl, combine the bread mixture, bacon, sausage, onion, cheese, salt, pepper, eggs and parsley.

Pour into a greased 9-inch pie dish and bake for 40 minutes or until golden brown.